



STARTERS

SEARED LOCAL SCALLOPS	£11
Grilled leaves, garlic and onion purée (279 Kcal)	
GRILLED TIGER PRAWNS	£10.50
Smoked chilli jam, watercress (420 Kcal)	
MOULES MARINIÈRE	£9
Crusty sourdough (525 Kcal)	
GLAZED MIDDLE WHITE BACK PIG'S CHEEK	£9.50
Granny Smith and celeriac remoulade, crispy onions (420 Kcal)	
STICKY CUMBRIAN BEEF SHORT RIB	£10
Bourbon marinade (487 Kcal)	
SCOTTISH OAK SMOKED SALMON	£10
Pickled cucumber pearls, horseradish, sauce gribiche (280 Kcal)	
WHOLE RENGIS BURRATA (v)	£14
Grilled homemade rosemary sourdough, chimichurri dressing (383 Kcal)	
CLASSIC CAESAR SALAD	£8.50
Grana Padano, anchovies, sourdough croutons (530 Kcal)	
Add chicken (181 Kcal) £4.50	
Add tiger prawns (78 Kcal) £5.50	

GRAZE (FOR TWO)

Beal's Farm, the home of Mangalitsa charcuterie, where their award-winning air-dried whole muscles, salami and chorizo are produced from their own herd of outdoor-reared Mangalitsa pigs.

BEAL'S FARM CHARCUTERIE BOARD	£24/£45
Sun blushed tomatoes, balsamic onions, cornichons, Cerignola olives, toasted sourdough, crispbreads, cherry tomatoes on the vine (679/1359 Kcal)	
ROCK GARDEN SEAFOOD PLATTER	£45/£80
Poached lobster, Guernsey white crab, Herm oysters, smoked salmon, tiger prawns, local scallops and mussels, red wine braised octopus, Jersey Royal potato salad, lemon, caper berries, garlic aioli, Tabasco sauce (787/1575 Kcal)	
BAKED CAMEMBERT	£17
Truffle sourdough, herb salad (466 Kcal)	

FROM THE GRILL

All dishes are served with roasted cherry tomatoes on the vine and grilled Portobello mushroom

SPATCHCOCK POUSSIN, Chimichurri	£17
(529 Kcal)	
SUFFOLK RAISED DINGLEY DELL RED DUROC PORK CHOP 12oz	£20
(632 Kcal)	
SIRLOIN STEAK 8oz	£27
(560 Kcal)	
RIB-EYE STEAK 10oz	£33
(717 Kcal)	
FILLET STEAK 8oz	£35
(508 Kcal)	
SIRLOIN STEAK 16oz	£50
(864 Kcal)	
RIB-EYE STEAK 16oz	£50
(1189 Kcal)	
FILLET STEAK 14oz	£59
(1013 Kcal)	

SAUCES £2

Diane (101 Kcal), Peppercorn (61 Kcal), Béarnaise (394 Kcal), Chimichurri (49 Kcal), Café de Paris butter (287 Kcal), Blue cheese (203 Kcal), Bordelaise (42 Kcal)

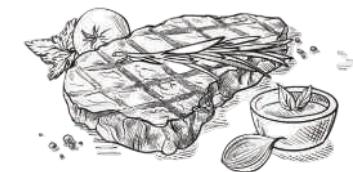
MAINS

HAND PICKED GOURMET CHEESEBURGER	£17
Pretzel bun, smoked Applewood cheese, burger sauce, lettuce, tomato, red onion, dill pickle, Koffman triple cooked chips (1422 Kcal)	
CATCH OF THE DAY	£20
Grilled new potatoes, seasonal vegetables, Café de Paris sauce (513 Kcal)	
GRILLED CAULIFLOWER STEAK (vg)	£16.50
Couscous salad, chimichurri (772 Kcal)	
WOODLAND MUSHROOM RISOTTO (v)	£16.50
Pecorino Romano, fresh truffle (894Kcal)	

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Adults require approximately 2,000 kcal per day.

OUR STEAKS

We partner with award-winning butcher Udale Speciality food to bring you top quality Cumbrian beef aged with Himalayan salt, resulting in improved taste and texture. The state-of-the-art natural refrigerator containing 4,800 salt blocks ensures the meat is aged to perfection for 28-35 days



SIDES £4.50

BUTTERED NEW POTATOES (144 Kcal)	
KOFFMAN TRIPLE COOKED CHIPS (432 Kcal)	
SWEET POTATO FRIES (373 Kcal)	
HOUSE SALAD (51 Kcal)	
BUTTERED FINE BEANS AND SHALLOTS (74 Kcal)	
THATCHERS GOLD BATTERED ONION RINGS (244 Kcal)	
MAC 'N' CHEESE (641 Kcal)	
GRILLED CORN WITH CAFÉ DE PARIS BUTTER (136 Kcal)	
POUTINE (662 Kcal)	
CHERRY TOMATO, BASIL & MOZZARELLA SALAD, AGED BALSAMIC (234 Kcal)	
Add Parmesan and truffle oil to fries or chips (27 Kcal)	£2.50

DESSERTS

SUMMER BERRY PAVLOVA, Crème Chantilly, vanilla ice cream (535 Kcal)	£8
BISCOFF CHEESECAKE, Chocolate ice cream (796 Kcal)	£8
CHOCOLATE FONDANT, Vanilla ice cream (493 Kcal)	£8
SELECTION OF ICE CREAM AND SORBET, 3 scoops (199 Kcal)	£7
BAKED ALASKA to share (603 Kcal)	£15
ICE CREAM SUNDAE, please ask for today's ingredients	£7
SELECTION OF CHEESES, crackers, apple chutney and grapes (628 Kcal)	£10