



DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM

FOR THE TABLE

Nocellara Olives 🌿 Herb oil. (DF) (GF)	5
Bread, Olive Oil & Balsamic * 🌿 (DF)	6
Raspberry & Chilli Glazed Chicken Wings (DF)	9

STARTERS

Soup of the Day 🌿 Please speak to a member of the restaurant team for today's soup.* (DF)	7.5
Korean BBQ Pork Belly Rhubarb gel, crispy chilli, garlic & coriander salad. (GF)(DF)	9
Cured Scorched Mackerel 🐟 Jerusalem artichoke purée, grated horseradish root, wild leaf salad, lemon & maple dressing. (GF)	9.5
Roasted Asparagus 🌿🥜 White bean & garlic hummus, nettle, hazelnut & poacher pesto, toasted seeds, pink grapefruit oil & flatbread.*	9
Smoked Short Rib Tacos Pico de gallo, sweet pickled shallot & radish.	12

TO SHARE

Charcuterie Platter Chorizo, salami, coppa, prosciutto, focaccia & flatbread.*	20
Mezze Platter 🌿🥜 Falafel, beetroot hummus, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted focaccia & flatbread.* (DF)	20

THE DRY-AGED EXPERIENCE

All of our steaks are dry aged on the bone for a minimum of 28 days. The Himalayan Sea salt helps draw out the moisture, making for a more intense beef flavour and better texture.

8oz Sirloin Steak Served with Koffman chunky chips, portobello mushroom with slow roasted garlic & thyme tomato. (GF)	32
8oz Ribeye Steak Served with Koffman chunky chips, portobello mushroom with slow roasted garlic & thyme tomato. (GF)	34
Picanha Steak Aged in truffle fat, black garlic emulsion, roasted lions mane, dark rum demi glace, charred leek & farofa seasoned hashbrown. (GF)	39
Cote de Boeuf <i>Made for two to enjoy</i> 1kg steak, sauteed garlic tenderstem, pepper sauce, skin on fries & a blooming onion.	120

SAUCES & BUTTERS

Green Peppercorn Sauce (GF)	4
Homemade Chimichurri 🌿 (GF) (DF)	4
Truffle & Parmesan Butter (GF)	3.5
Tarragon & Roasted Garlic Butter 🌿 (GF)	3.5

TO PAIR WITH

	750ml
Neptune Point Pinot Noir, New Zealand <i>Lighter - Black Cherries - Plums</i>	35
Zuccardi Q Series Malbec, Argentina <i>Intense - Black Fruit - Blueberry</i>	43
Louis Latour Beaune 1er Vignes, France <i>Rose - Structured - Cherry</i>	96

Allergen Information: Vegan 🌿 Vegetarian 🌿 Shellfish 🐚 Fish 🐟 Nuts 🥜

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. *Gluten free option available. The Dinner Menu is available until 9.30pm every Saturday.





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MAIN PLATES

Beer Battered Haddock 🐟	Koffman chunky chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce. (DF)	20
Pad Thai	Rice noodles, egg, toasted peanuts, red chilli and bean sprouts with tamarind & citrus sauce.	
+ Chicken	🐟 🥚 🥜	19
+ Silken Tofu	🌿 🥜 <i>Made without egg.</i>	17
Katsu Curry	Sticky jasmine rice, edamame beans with chilli & garlic, pickled red onion salad & katsu curry sauce.	
+ Breaded Crispy Chicken		18
+ Breaded Soy Glazed Squash	🌿 (DF)	18
Perline Al Pesto 🌿 🥜	Fresh tagliolini, roasted red pepper and sundried tomato pesto, roasted vine tomatoes, mozzarella pearls and toasted pine nuts.	18
+ Add King Prawns	🦐	4
Butter Roasted Chicken Breast Supreme	Sautéed gnocchi, harissa and tomato sauce, chargrilled mediterranean vegetables, mozzarella & basil.	20
Pan Fried Cod 🐟	Chicken and red wine jus, carrot and orange purée, creamed potato & sea vegetables. (GF)	24
Pork Ribeye 🥩	Braised hispi cabbage, pear gel, walnuts, smoked garlic & summer squash purée. (GF)	22

BURGERS

Cheese & Bacon Smash Burger	Two 4oz beef patties, bacon jam, pickles, burger sauce & American cheese with Koffman skin on fries.*	17
+ Upgrade to Wagyu Beef Burger		4
Buttermilk Chicken Burger	Avocado, streaky bacon, sriracha mayo, American cheese & shredded lettuce with Koffman skin on fries.	18
Moving Mountain Burger 🌿 🌿	Moving Mountain burger, shredded lettuce, tomato, vegan mayonnaise & vegan cheese with Koffman skin on fries.	18
+ Upgrade to Koffman Truffle & Parmesan Fries	(GF) (DF)	2

SALADS

Chargrilled Marinated Chicken Caesar 🐟	Garlic crostini, pancetta & parmesan shavings.*	17
Cold Poached Salmon Nicoise 🐟	With a crispy poached egg.*	19
Tomato & Burrata Salad 🌿	Marinated vine tomatoes, confit cherry tomato, roasted garlic, endive, grilled spring onion, lemon & oregano dressing. (GF)	17

SIDES

Bread for Mopping* 🌿	4
Garden Salad 🌿 🌿	Mixed baby leaves, cucumber, tomatoes & french dressing. (GF) (DF) 5
Beer Battered Onion Rings 🌿	4
Koffman Chunky Chips 🌿 🌿	(GF) (DF) 5
Koffman Skin on Fries 🌿 🌿	(GF) (DF) 5
Koffman Truffle & Parmesan Fries (GF)	6

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