



# DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM

## FOR THE TABLE

Lincolnshire Poacher Croquettes	🌿 Tomato & chilli chutney.	7
Korean BBQ Chicken Wings	With toasted sesame seeds. (GF)	9
Mixed Breads	🌿 Flavoured butter, oil & balsamic.	7.5
Salted Edamame Beans	🌿 (GF)	7

## STARTERS

Soup of the Day	🌿 Please speak to a member of the restaurant team for today's soup.* (DF)	8
Grilled Octopus	🐚 Ponzu glaze, matcha emulsion, sesame & ginger slaw. (GF)(DF)	11
Stout Braised Venison	Home-smoked stilton, crumpet, cranberry ketchup & pickled enoki mushrooms.	13
Chicken Liver Parfait	🥜 Toasted garlic focaccia, apple & fig purée & hazelnut butter.*	9.5
Cold Vietnamese Spring Rolls	🌿🥜 Shredded vegetables, vermicelli noodles, marinated tofu and herbs served with sweet & spicy peanut dipping sauce. (GF)	9
Tandoori Lamb Cutlet	Red onion, tomato and mint salad, yoghurt & cucumber. (GF)	14

## 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)	33
8oz Ribeye Steak	Served with Koffman chunky chips, portobello mushroom with slow roasted garlic & thyme tomato. (GF)	35
Dry Aged Tasting Platter	Made for two to enjoy Sirloin, Ribeye & Lamb Rack served with roasted garlic creamed potato, tenderstem broccoli & red wine jus. (GF)	110
Cote de Boeuf	Made for two to enjoy 1kg bone in rib steak, sauteed 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	Lighter - Black Cherries - Plums	35
Zuccardi Q Series Malbec, Argentina	Intense - Black Fruit - Blueberry	45
Domaine Chanson 'Les Teurons' Beaune Premier Cru	Elegant - Vanilla - Liquorice	96

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

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 9pm every Saturday.





# DINNER MENU

SERVED FROM 4.00PM UNTIL 8.45PM

## MAIN PLATES

<b>Beer Battered Haddock</b> 🐟 Koffman chunky chips, minted mushy peas, charred lemon, homemade tartare sauce & curry sauce. (DF)	<b>20</b>
<b>Pad Thai</b> Rice noodles, egg, toasted peanuts, red chilli and bean sprouts with tamarind & citrus sauce. (GF)	
+ Chicken 🐟 🥚 🥜	<b>19</b>
+ Silken Tofu 🌱 🥜 <i>Made without egg.</i>	<b>17</b>
<b>Katsu Curry</b> Sticky jasmine rice, edamame beans with chilli & garlic, pickled red onion salad & katsu curry sauce.	
+ Breaded Crispy Chicken	<b>18</b>
+ Breaded Soy Glazed Squash 🌱 (DF)	<b>18</b>
<b>Wild Mushroom Stroganoff Tagliatelle</b> 🌱 Caramelised paprika butter & focaccia.	<b>18</b>
+ Add Chargrilled Steak	<b>5</b>
<b>Butter Roasted Chicken Breast Supreme</b> 🥚 Roasted cauliflower purée, sautéed kale, toasted almonds, oyster mushroom, dauphinoise potatoes, chicken & thyme jus. (GF)	<b>22</b>
<b>Baked Plai</b> 🐟 🥚 White wine velouté, dill infused apple, cavolo nero, clam butter & parmentier potatoes. (GF)	<b>25</b>
<b>Full Rack of Pork Ribs</b> Apple & blackberry BBQ sauce, Koffman skin on fries, pickles & slaw. (GF)(DF)	<b>24</b>

## BURGERS

<b>Smash Burger</b> American cheese, crispy onions & pickles with Koffman skin on fries.	<b>17</b>
+ Add Pulled Pork	<b>4</b>
+ Upgrade to Wagyu Beef Burger	<b>4</b>
<b>Crispy Chicken Burger</b> Lettuce, spicy mayonnaise, hash brown, bacon, American cheese & chicken gravy with Koffman skin on fries.	<b>18</b>
<b>Moving Mountain Burger</b> 🌱 Plant-based patty, shredded lettuce, tomato, vegan mayonnaise & vegan cheese with Koffman skin on fries. (DF)	<b>18</b>
+ Upgrade to Koffman Truffle & Parmesan Fries (GF) (DF)	<b>2</b>

## SALADS

<b>Caesar Salad</b> 🐟 Garlic crostini, pancetta & parmesan shavings with cured egg yolk.* (GF)	<b>14</b>
+ Chicken	<b>4</b>
+ Salmon	<b>4</b>
<b>Goats Cheese Salad</b> 🌱 Beetroot, tomatoes, red onion, olives, oregano, endive, lemon & garlic dressing. (GF)	<b>14</b>
<b>Crab, Celeriac &amp; Pear Salad</b> 🥚 Dijon mayonnaise, fennel tops, beetroot tuilles & pickled fennel.	<b>18</b>

## SIDES

<b>Garden Salad</b> 🌱 Mixed baby leaves, cucumber, tomatoes & french dressing. (GF) (DF)	<b>5</b>
<b>Beer Battered Onion Rings</b> 🌱	<b>4</b>
<b>Koffman Chunky Chips</b> 🌱 (GF) (DF)	<b>5</b>
<b>Koffman Skin on Fries</b> 🌱 (GF) (DF)	<b>5</b>
<b>Koffman Truffle &amp; Parmesan Fries</b> (GF)	<b>7</b>
<b>Garlic Butter Tenderstem Broccoli</b> 🌱 (GF)	<b>6</b>

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