

## Nibbles

Charred sourdough, hummus, salted butter, olive oil (v).....	£3.50
Marinated olives (ve).....	£2.95

## Starters

Soy marinated duck, pickled cucumber, radish & spring onion noodle salad, sesame seeds, soy glaze.....	£8.50
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Old Winchester, buffalo mozzarella & Butlers Mature Cheddar risotto, spring onion, pickled red onions, crispy hen egg (v).....	£6.95
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White bean, chunky tomato & fennel soup, basil, charred sourdough (ve).....	£5.50
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Marinated buffalo mozzarella, asparagus, peas, broad beans, mint, lemon, olive oil dressing (v).....	£6.50
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Cured salmon, fennel, apple, pea shoots & radish salad, lemon dressing.....	£6.50
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Ham & mustard scotch egg, cauliflower cheese purée.....	£5.95
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Ham hock ballotine, potato & chive salad.....	£6.50
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## Sharers

Baked British rosemary & garlic Camembert, charred sourdough, sweet apple chutney (v).....	£11.95
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Ploughman's Platter; ham & mustard scotch egg, ham hock ballotine, Butlers Mature cheddar, Stilton, pickled onion, apple & radish salad, crusty bread.....	£14.95
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Mezze Platter; marinated bocconcini, heirloom tomatoes, peppadew peppers, smoked baba ghanoush, hummus, olives, potato & chive salad, charred sourdough (v).....	£13.95
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Garlic dough balls (v).....	£4.00
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Tomato & parmesan dough balls.....	£4.00
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Tomato pizza bread (v).....	£4.00
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Garlic pizza bread (v).....	£4.00
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## Mains

Bacon & cheese burger; beef patty, bacon, Butlers Mature Cheddar, smoky tomato chutney, seeded cream enriched bun, house mayonnaise, skinny fries.....	£12.95
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Pan-fried chicken breast, sautéed new potatoes, roasted chorizo, wilted spinach, wild mushroom sauce.....	£12.95
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Gloucester Old Spot sausages, spring onion mash, bacon, onion gravy.....	£10.95
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Heirloom tomatoes, marinated bocconcini, basil, tagliatelle pasta, sourdough crumb (v).....	£9.95
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Ale battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce.....	£12.95
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Smoky beef brisket burger; beef patty, smoky brisket, Gotcha Ketchup, Butlers Mature Cheddar, house mayo, skinny fries.....	£13.95
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Spicy summer vegetable salad; tender stem broccoli, baby corn, carrots, spring onion, radish, little gem, Thai sesame dressing (ve).....	£9.50
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Add *grilled halloumi* (v) £3.00

Add *grilled chicken* £4.00

Chargrilled pork cutlet, jasper grilled hispi cabbage, new potatoes, salsa verde butter.....	£11.95
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Pan fried hake, clam risotto, steamed samphire.....	£13.95
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Char-grilled aubergine, marinated tomato, olive cous cous, hummus, toasted almonds, dukkha spice (ve) <i>Contains nuts</i> .....	£10.95
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Steamed mussels with chorizo & cider, skinny fries, charred sourdough.....	£12.50
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## Sides

Skinny fries (ve\*) £3.50 / Sweet potato fries (ve\*) £3.50 / Triple cooked chips (ve\*) £3.50

Salt & vinegar onion rings (v\*) £3.50 / Spicy summer vegetable salad (ve) £3.50

Green beans, confit shallots, mint (v) £3.50

Chorizo mac & cheese, sourdough crumb *For two to share* £5.00

## Charcoal Oven Steaks

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with a smoked flat mushroom, triple cooked chips and garlic & watercress butter.

Minimum of 21 day aged steaks.

### BRITISH ISLES

#### 8oz RUMP ..... £17.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

#### 8oz SIRLOIN ..... £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

#### 8oz RIB EYE ..... £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

#### 8oz FILLET ..... £26.95

The most prized cut of them all, the fillet is incredibly tender.

### ARGENTINIAN

#### 12oz RIB EYE ..... £29.95

Exceptional quality beef from Argentina, with great marbling which creates superior flavour.

### LARGER CUTS

#### 18oz CÔTE DE BOEUF ..... £31.95

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

### THE SHARER

#### 16oz CHATEAUBRIAND ..... £56.00

The ultimate sharing cut. A whole 16oz's from the centre tenderloin, next to the fillet.\*

FOR TWO  
\*£28 per person

PEPPERCORN / BÉARNAISE £1.95 EACH

## Wood Fired Pizzas

When it comes to pizza we like to think that ours are pretty special.

Using a unique dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, semi-dried tomatoes, basil (v) ..... £8.95

Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños ..... £9.95

Prosciutto ham, semi-dried tomatoes, mozzarella, caramelised pineapple ..... £9.75

Spicy chilli chicken, peppadew peppers, mozzarella, goat's cheese, red onion ..... £10.25

Slow cooked lamb ragu, charred courgettes, feta, mint pesto ..... £11.25

Chorizo ibérico, salami pepperoni, beef ragu, mozzarella, prosciutto ham ..... £11.95

*Our white pizzas below have no tomato base and plenty of cheese instead - trust us with this one.*

Caramelised onion, pickled red onion, Old Winchester, rocket (v) ..... £9.75

Poached smoked haddock, king prawns, smoked anchovies, mascarpone, spring onions, Old Winchester, soft boiled hen egg ..... £12.50

**SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.**

## Desserts

Goey chocolate brownie, chocolate mousse, chocolate shard, caramel ice cream (v).....	£6.50
Roasted peach & raspberry Knickerbocker glory (v).....	£6.50
Giant profiterole, honeycomb, salted caramel, chocolate sauce (v).....	£6.50
Strawberry & lime tart, strawberry ice cream (v).....	£6.50
Lemon meringue Pavlova, lemon curd, toasted almonds (v).....	£6.50
Cheese plate; Cropwell Bishop Stilton, British Camembert, Butlers Mature Cheddar, crackers, grapes, apricot & ginger chutney (v).....	£8.95
Sharer; giant profiterole, lemon meringue Pavlova, goey chocolate brownie (v).....	£13.50

## Dessert Wines

	125ML	BOTTLE
<b>QUADY WINERY, ESSENSIA</b> .....	£7.90	£23.00
<b>ORANGE MUSCAT</b> , <i>USA 15%</i> Sweet oranges and apricots balanced with a fine citric acidity		
<b>CARLO PELLEGRINO, PASSITO</b> .....	£7.90	£23.00
<b>DI PANTELLERIA</b> , <i>ITALY 15%</i> Dried fruits & apricots; elegant in style		
<b>SAINT CLAIR, AWATERE</b> .....	£10.55	£31.00
<b>NOBLE RIESLING</b> , <i>NZ 12.5%</i> Pear & stone fruit with a long lingering sweet honey finish		
<b>CASTELNAU DE SUDUIRAUNT</b> ,.....	£10.55	£31.00
<b>SAUTERNES</b> , <i>FRANCE 14%</i> Aromas of orange blossom and spices; soft & delicate		

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available.

If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v\*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.

Some of our fish and poultry dishes may contain bones.