

MEAT WITH PROVENANCE

Our meat is supplied by a number of local suppliers including Direct Meats and Priors Hall Farm. Our beef is hung to our specifications of between 28 and 32 days depending on the cut and is sourced from herds of Longhorn and Galloway beef. Where possible, we use our own reared pork from Watstock Farm using herds of Gloucester Black Spot and Berkshire.

Our fish is supplied by Marrfish's own day boats giving us the freshest and best quality fish and seafood available.

TO START

BEN'S HOMEMADE ONION AND WILD THYME SOUP.

PARMESAN CHEESE STRAWS (V)

5.25

POTTED SMOKED MACKEREL,

WALNUT, CONFERENCE PEAR & CELERY

COMPOTE (N)

5.95

PRIORS HALL TERRINE QUAILS EGG AND

BACON SALAD, SPICED PEAR CHUTNEY

7.25

HOMEMADE CORN BEEF HASH, GLAZED HEN'S EGG

& HOLLANDAISE SAUCE

6.25

HOMEMADE SALMON & SMOKED HADDOCK

FISH CAKES CHAMPAGNE & CHIVE BUTTER SAUCE

6.95

6.50

FORAGED MUSHROOM AND TARRAGON CLAFOUTIS.

CASHEL BLUE ICE CREAM

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TWICE BAKED CHEESE SOUFFLÉ

QUIKES CHEDDAR SAUCE (V)

6.25

BAR NIBBLES

ALL OUR BAR NIBBLES ARE £2.50 EACH

SELECTION OF MARINATED OLIVES (V)

CRISPY SPICED CHICK PEAS (V)

MIXED HOMEMADE HONEY ROASTED NUTS (V)

BREADS AND DIPS (V)

The dishes below can be served seasoned traditionally with sea salt and milled black pepper or can be flavoured with one of the following rubs and /or sauces.

BEEFRUB

Maldon sea salt, light brown sugar, Colman's mustard powder, smoked paprika, fresh thyme, ground black pepper, suitable for all meats.

Lamb Rub

Maldon sea salt, Colman's mustard powder, crushed garlic, rosemary and thyme leaves, lemon zest, best with lamb and mutton.

Smoked Bacon Rub

Our smoked bacon, Maldon sea salt, maple syrup, toasted fennel seeds best with beef and chicken.

Meats

BONE IN RIB EY	STEAK (300GM.)	24.00
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DEDHAM VALE FILLET STEAK (225GM) 26.50

SHORT HORN PORTERHOUSE STEAK

(325GM) 25.00

CHOP HOUSE BURGER, MADE TO OUR OWN RECIPE USING A BLEND OF CHUCK, SHORT RIB AND THICK FLANK

12.50

SALT MARSH BARNSLEY CHOPS (2 PER PORTION) 16.50

Sauces

Peppercorn • Béarnaise • Blue cheese • Garlic butter,

All served with Portobello mushroom, oven baked tomato and fat chips

A SERVICE CHARGE OF 10% IS ADDED TO TABLES OF 8 OR MORE

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE DO NOT HESITATE TO DISCUSS THEM WITH YOUR SERVER.

Hearty Dishes

6 HOUR 250 GM BRAISED FLAT IRON STEAK, MASHED POTATO AND ROASTED ROOT VEGETABLES 16.00

ROAST PORK BELLY, BUBBLE AND SQUEAK, HONEYPARSNIPS, APPLE CHUTNEY, CRISPY CRACKLING 15.50

PAN ROASTED DUCK, BRAISED VEGETABLES, ARTICHOKE PUREE, FONDANT POTATOES, BLACKBERRY JUS 16.50

CHAR GRILLED LEMON AND THYME CHICKEN,

JAMBALAYA RICE, TOMATO CORIANDER SALSA 12.50

Fish & Vegetarian

CHAR GRILLED FILLET OF SALMON

BUTTERED KALE, SHRIMPS, BAKER'S POTATOES 14.95

GRILLED LEMON SOLE, SERVED WHOLE WITH

SHELLFISH BISQUE SAUCE 18.50

PAN ROASTED COD, CRAB CROQUETTES, CUCUMBER
AND CAVIAR SALAD
17.50

HOMEMADE GNOCCHI, RICOTTA, SPINACH, BASIL AND

TOMATO (V) 11.95

BUTTERNUT SQUASH AND PINE NUT COULIBIAC,

DRY VERMOUTH SAUCE (V) 11.95

Sides 2.50

SHAVED RED ONION AND TOMATO SALAD

ROOTSI AW

ROCKET AND PARMESAN SALAD

PARSLEY MASHED POTATOES

FAT CHIPS

LEMON BUTTERED CARROTS

PEAS WITH HOME CURED BACON AND ONIONS

DESSERTS

- CHEESE & DESSERTS -

CREME BRULEE
CHOCOLATE AND ALMOND BISCOTTI 5.25

CRISP PINEAPPLE ROLL
CHILLED COCONUT RICE PUDDING, MANGO SORBET 5.50

PIMMS TRIFFLE 5.95

VANILLA PANNA COTTA
STRAWBERRY SORBET AND BLACK PEPPER
SHORTBREAD 5.50

CHOCOLATE DELICE POPCORN ICE CREAM 6.25

BANOFFEE SUNDAE 5.25

No room for dessert?

SELECTION OF BRITISH FARM HOUSE CHEESES

8.25

WE HAVE THE PERFECT SOLUTION......

OAT CAKES. HOMEMADE CHUTNEY

ESPRESSO MARTINI £7.50

DOUBLE SHOT OF ESPRESSO SHAKEN OVER ICE WITH A CHOICE OF VODKA OR BACARDI & A DASH OF COFFEE LIQUOR

TEAS AND INFUSIONS FROM THE RARE TEA COMPANY

COFFEES FROM PFROS.

BOTH SERVED WITH HOMEMADE FUDGE

Also @ Fulton's
ON THE GREEN