

Seats

EVENING MENU

SERVED 6-8 THURSDAY, 6-8.30 FRIDAY + SATURDAY

TO START SMALL PLATES. GREAT TO SHARE

MIXED OLIVES WITH GARLIC + CHILLI /4.5

HOMEMADE PORK SCRATCHINGS, APPLE SAUCE, ENGLISH MUSTARD MAYO /6

ROSEMARY FOCACCIA, SPICED PUMPKIN HUMMUS, TOASTED SEEDS, OIL + BALSAMIC /6.5

FETA + MINT ARANCINI, PEA PUREE, ROASTED BEETROOT /8

SEARED SCALLOPS, SQUASH PUREE, CHARRED CORN FRITTERS, WARM CHORIZO SALSA /16

HARISSA LAMB FLATBREAD TAHINI YOGHURT, PICKLES, DUKKAH /9

KOREAN BEEF NUGGETS, GOCHUJANG MAYO, PICKLED CHILLI SLAW /9

STEAKS

ALL OUR STEAKS ARE FROM LOCAL BEEF BUTCHERED IN HOUSE BY US AND DRY AGED IN OUR DRY AGEING FRIDGE FOR A MINIMUM OF 25 DAYS FOR MAXIMUM FLAVOUR.

8OZ RUMP/22 | 10OZ RIBEYE/33 | 8OZ FILLET/34
STEAKS SERVED WITH ROSEMARY FRIES, SLOW ROAST TOMATO & WATERCRESS.

900G T-BONE TO SHARE /85
SHARING STEAK INCLUDES 2 SAUCES / 2 SIDES / FREE UPGRADE TO TRIPLE COOKED CHUNKY CHIPS

STEAK SAUCES /3.5

BEARNAISE BUTTER / BEEF DRIPPING + SHALLOT GRAVY
STILTON TOPPER / PEPPERCORN SAUCE

*SWAP YOUR FRIES TO TRIPLE COOKED CHUNKY CHIPS /+1.5

MAINS

LIKE ALL OUR FOOD, OUR MAINS ARE COOKED FROM SCRATCH USING THE BEST SEASONAL INGREDIENTS POSSIBLE.

RACK OF SHROPSHIRE LAMB /29

DAUPHINOISE POTATO, ROAST HISPI CABBAGE, PORT PICKLED PEAR, LAMB SAUCE
(SWAP THE LAMB FOR A MUSHROOM BOURGUIGNON PIE WITH MEAT FREE GRAVY /21 (V))

CHARGRILLED FREE RANGE PORK LOIN STEAK /23

ROAST PLUM PORK SAUCE, STICKY RICE, GRILLED PAK CHOI, CRACKLING.

PAN FRIED SEABASS FILLETS /25

COURGETTE, HARISSA + CHICKPEA RAGOUT, TAHINI YOGHURT, MORROCAN SPICED COURGETTE 'FRIES'.

SEATS SIGNATURE BURGER /17 (DOUBLE UP /+3)

DRY AGED BEEF PATTY, HOME SMOKED BACON, CHEESE, SEATS BURGER SAUCE, LETTUCE & PICKLES ON A TOASTED BRIOCHE BUN WITH ROSEMARY FRIES AND COLESLAW.
(SWAP YOUR BEEF PATTY FOR FRIED CHICKEN THIGH OR GRILLED HALLOUMI, JUST ASK!)

SLOW ROAST LAMB BURGER/18

PRESSED ROAST LAMB PATTY - GOATS CHEESE - TOMATO CHUTNEY - HERB SLAW
ON A TOASTED BRIOCHE BUN WITH ROSEMARY FRIES AND COLESLAW.

THE HERBIVORE (V) /15.5

HARISSA SPICED SWEET POTATO FRITTER - HALLOUMI - AIOLI - HERB SLAW - CHILLI JAM
ON A TOASTED BRIOCHE BUN WITH ROSEMARY FRIES AND COLESLAW.

TURN OVER FOR SIDES AND DESSERTS!

Seats

SIDES

£5 EACH OR 3 FOR £12

TRUFFLE MAC 'N' CHEESE
BEER BATTERED ONION RINGS
TRIPLE COOKED CHUNKY CHIPS
GRILLED TENDERSTEM BROCCOLI
FIELD MUSHROOMS + SPINACH

£4 EACH OR 3 FOR £10

HOMEMADE COLESLAW
ROSEMARY FRIES
HERB SLAW
HOUSE SALAD

DESSERTS

CHOCOLATE ORANGE POT /8
WITH DARK CHOCOLATE BROWNIE

APPLE + BLACKBERRY CRUMBLE /7
CUSTARD OR VANILLA ICE CREAM

AFFOGATO /5.5
2 SCOOPS OF VANILLA ICE CREAM WITH DOUBLE SHOT
ESPRESSO TO POUR OVER. / ADD A SHOT OF AMARETTO +£3.
SERVED WITH HOMEMADE AMARETTI BISCUIT

ICE CREAM (2 SCOOPS) /5
LOCALLY MADE ICE CREAM AND SORBETS SERVED
WITH OUR HOMEMADE AMARETTI BISCUIT.
(PLEASE ASK FOR AVAILABLE FLAVOURS)

PLUM FRANGIPAN TART /7
SERVED WARM WITH VANILLA ICE CREAM

STICKY TOFFEE PUDDING /7.5
RICH TOFFEE SAUCE, VANILLA ICE CREAM

CHEESE PLATE /8
2 LOCAL CHEESES SERVED WITH CHUTNEY,
PORT PICKLED PEAR & CRACKERS

PLEASE SEE OUR DRINKS MENU FOR ANY HOT DRINKS
AND DIGESTIFS YOU MAY LIKE TO ORDER ALONG WITH
YOUR DESSERTS.