

# Grills

## Barnsley Lamb Chop

creamy mash, green beans and a choice of mint jus or minted chimichurri (gf) 24

Our steaks and skewers are served with your choice of:

*Triple cooked chips or herb rolled new potatoes & Confit tomato and roasted shallot or mixed salad*

**Ribeye (10oz)** 33

**Fillet (8oz)** 39

**Côte de Boeuf (to share)** (approx 900g)

Prime rib on the bone.

*Recommended – medium/medium rare* (approx 35 minutes cooking time) for two 79

**Chateaubriand (to share)** (approx 600g)

Deliciously soft and tender, the meat has a sublime subtle flavour. Served with a red wine jus

*Recommended – medium rare* (approx 25 minutes cooking time) for two 85

**Beef Fillet Skewer** (approx.7oz)

Tender pieces of beef fillet, marinated in a rich glaze of mustard, garlic and parsley (available gf) 30  
*served pink or cooked through*

**Chicken Skewer** Chicken breast pieces in a smokey marinade (available gf) 22

## Sides

Mac & Cheese 7 / Braised Short Rib Mac & Cheese 10 / Beer Battered Onion Rings (gf) 6.5

Charred Tenderstem lemon, garlic & herb aioli (gf) 6 / Crispy Potato Terrine Ends (gf) 6

Hispi Cabbage miso butter, red Leicester, almonds, chorizo mayonnaise (gf) 7

Fine Green Beans garlic, sliced chilli & olive oil (gf) 6

**Sauces** (gf) Peppercorn / Chimichurri / Red Wine Jus / Béarnaise 3 ea

**Butters** (gf) Garlic / Salted / Blue Cheese & Chives / Truffle 3 ea

## Homemade Burgers

topped with tomato, lettuce and onion and served with your choice of either skin on fries or a salad

**Block Burger** with bacon jam & mature cheddar (available gf) 18

**Hunters Breaded Chicken Burger** bacon, barbecue sauce and mature cheddar 19

**v Bean Beet Burger** tomato salsa (available gf/available vegan) 16

**Burger Toppings ADD** Cheddar 2 - Halloumi 2 – Bacon 2 each