

Grills

Our grills are served with your choice of:

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

Barnsley Lamb Chop

creamy mash, green beans and a mint jus (gf) 24

Ribeye (10oz)

30

Sirloin (12oz)

34

Fillet (8oz)

36

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

Prime rib on the bone.

Recommended – medium/medium rare (approx 35 minutes cooking time) for two 75

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 80

Beef Fillet Skewer (approx. 7oz)

Tender pieces of beef fillet, marinated in a rich glaze of mustard, garlic and parsley (gf) 29
served pink or cooked through

Sides Mac & Cheese 7 / Local IPA Battered Onion Rings 6

Portobello Mushrooms with sage butter (gf) 7 / Crispy Potato Terrine Ends with garlic mayonnaise 6

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

Butters (gf) Garlic / Braised Shallot & Thyme 3 ea

Burgers served with a choice of either skin on fries or a salad (gf buns available)

Double Smash Cheeseburger Our handmade patties topped with bacon jam and mature cheddar 17

Crispy Chicken Burger with garlic mayonnaise 16

Bean Beet Burger with tomato salsa 15

Burger Toppings ADD Mature Cheddar 2 – Halloumi 2 – Bacon 2 each