

First Flavors

Fennel soup with Dijon & dill cream	£5.50
Traditional Caesar salad with Focaccia croutons & shaved Reggiano	£6.00
Asparagus with crisp fried egg & béarnaise sauce	£7.50
Tomato tartare with Quicques goats' cheddar, arugula & aged balsamic	£7.00
Seared tuna with cucumber vermicelli and a key lime & chili dressing	£7.00
Missouri Angel 'Waldorf' salad	£6.50
Home cured bresaola with black truffle & shaved Reggiano	£7.50
Prawn mayonnaise with avocado, roasted peppers & cress salad	£9.50
Baltimore crab cake with remoulade sauce & red pepper jam	£10.50
Risotto with baby leeks, butternut squash, pea & mint mascarpone <i>(crisp Black Forest bacon £1 supplement)</i>	£6.50 or £12

Entrées / Roast

Salmon fishcakes with buttered spinach & dill cream	£12.50
Blackened salmon with chorizo, savoy cabbage, fava bean & mint veloute	£14.00
Devon Red chicken breast with grilled vegetable & creole chipotle creme fraiche	£14.50
Panfried sea bass with sorrel crushed new potatoes, pea salad & caper butter	£17.00
Fish of the day <i>(please ask your waiter for details)</i>	mkt price
Missouri rub breast of duck with goats cheese & dried tomato tamale	£18.00
Calves liver, Jack Cheddar mash, apple chutney & maple cured bacon	£16.50

The above prices include VAT

There is a cover charge of £1 per person

A discretionary service charge of 12.5% will be added to your bill

Entrées / Grills

Grilled rump steak (10oz) balsamic roast tomato and arugula salad	£16.00
Prime Rib-eye steak (10oz) with tobacco onions	£19.50
Blackened Rib-eye steak (10oz) with Charlestown slaw	£19.50
Prime New York strip steak (10oz) with french fries & béarnaise sauce	£23.50
Peppered New York strip (10oz) with garlic mash & bordelaise sauce	£23.50
Grilled fillet steak (8oz) with wild mushroom hash & grilled asparagus	£28.00
Smoked St Louis ribs with apple and mustard slaw & grilled sweetcorn	£16.50
Lamb loin chop with spiced apricot chutney, watercress & crisp shallots	£16.50
Ground beef sandwich with fries & coleslaw	£13.50
<i>(sweet cured bacon and/or Jack cheddar £1 extra each)</i>	

Our New York strip and rib-eye steaks are hung for at least 28 days from prime Angus,

Galloway and Shothorn cross cattle bred on the Buccleuch Estates in Scotland.

Our fillet and rump steaks are aged from four to six weeks, from grain-fed, USDA certified beef bred in Nebraska, USA.

Sides

Shoestring fries	£3.00
Creamed mash / Jack Cheddar mash / Garlic mash	£3.50
Tobacco onions	£3.50
Sauté greens	£3.50
Creamed spinach/ Wilted spinach	£4.00
Simple salad with balsamic dressing	£4.00
Roast field mushrooms	£4.00
Arugala & Reggiano salad	£4.00

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