

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

CRISPY FRIED HERBY CORN STRAWS, TRUFFLE AIOLI, HOMEMADE BBQ SAUCE /6

WARM CIABATTA, ROAST PEPPER + CHILLI DIP, OIL + BALSAMIC /6.5

ROAST SQUASH + GOATS CHEESE, PEARL BARLEY ARANCINI, SPICED PUMPKIN SEEDS, CRISPY SAGE /8

CHARGRILLED SQUID, CAULIFLOWER PUREE, CHORIZO JAM, FRESH LIME /10

HARISSA LAMB FLATBREAD TAHINI YOGHURT, PICKLES, DUKKAH /9

SOY, HONEY + MIRIN GLAZED FRIED CHICKEN, 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/31 – 8OZ FILLET/33
ASK FOR TODAYS SHARING STEAK /75

STEAKS SERVED WITH ROSEMARY FRIES, SLOW ROAST TOMATO & WATERCRESS.

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.

CHARGRILLED RUMP OF SHROPSHIRE LAMB /28

CRUSHED NEW POTATOES, PEAS + BROAD BEANS, CHARGRILLED WYE VALLEY ASPARAGUS, CONFIT TOMATOES, SALSA VERDE.

CHARGRILLED VENISON LOIN /25

SPICED VENISON HAUNCH RAGU, ROSEMARY POLENTA CHIPS, CHARRED TENDERSTEM BROCOLI.

PAN FRIED SEA BASS FILLET /24

WITH PATATAS BRAVAS, SQUASH PUREE, OLIVE, CAPER + TOMATO SALSA + BUTTERED GREEN BEANS (SWAP THE BASS FOR SLOW ROAST CELERIAC STEAK TO MAKE IT VEGGIE /-5)

SEATS SIGNATURE BURGER /16 (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/17.5

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

THE HERBIVORE (V) /15

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

EVENING MENU

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

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

GREEK YOGHURT + VANILLA PANNACOTTA /7.5

CARAMELISED APPLE COMPOTE, OATY CRUMBLE

DARK CHOCOLATE BROWNIE /8

HONEYCOMB ICE CREAM, HOMEMADE HONEYCOMB

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)

STICKY TOFFEE PUDDING /7.5

RICH TOFFEE SAUCE VANILLA ICE CREAM

HOMEMEADE STRAWBERRY JAM TART /7.5

SERVED WITH ETON MESS

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.