

SMALL PLATES

KOREAN TUNA TARTAR *	14
soy cured egg, crispy wontons, miso spicy mayo, chive, spring onion, lotus flower	
CHEESEBURGER CROQUETTES	12.5
bread & butter pickles, burger sauce, lettuce	
GRILLED MACKEREL OR BBQ PORK FLATBREAD *	15
caper chilli lime salsa, coriander, green dressing	
HOT SMOKED SALMON ARANCINI	13
pine nut ajo blanco, english rapeseed oil, parsley	

WHIPPED RICOTTA	11
peaches, cherries, honey & aged balsamic, pistachios, focaccia crisps (add mortadella ham £2)	
LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1	14
choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts	

*for the midweek 2 for £30 offer, supplements apply to selected dishes as marked
* £2 **£5*

MAIN PLATES

ASIAN SLOW COOKED PORK BELLY **	28	BUTTER BAKED CHICKEN SUPREME	24
thai sticky rice, cucumber & cabbage salad, katsu sauce & asian pickles tofu version available (ve)		“marry me” sauce, parmesan crisps caesar wedge or fries - both + £3.5	
SLOW CONFIT DUCK LEG *	28	STEAK TAGLIATA**	28
french peas with bacon & lettuce, confit baby potatoes, crispy sage		8oz flat iron steak, koffman fries, resting juice & balsamic dressing, rocket, shaved parmesan (add peppercorn sauce £3) served pink or well done (gf)	
PEA & GOATS CHEESE RISOTTO	22	LOBSTER & CRAB SPAGHETTI	27.5
summer peas, bruleed goats cheese, fresh lemon, potato straws (v,gf)		house-made pasta, lobster bisque sauce, roasted king prawns, Scottish mussels & aged parmesan - add Uttoxeter made chilli crunch for free	
VEGAN BOLOGNESE	20		
gnocchi, rocket, balsamic (ve)			

SERIOUSLY SPECIAL ✨

32OZ TOMAHAWK STEAK (BEST FOR 2)	85	KING PRAWN TIKKA MASALA	35
Served medium rare upwards, fries, peppercorn sauce, roasted bone marrow (2) & balsamic tomatoes		6 king prawns, onion bhajis, sultana rice, curry butter, flaked toasted almonds	

SIDES & BAR SNACKS

PLAIN FRIES (VE, GF)	5	CURED CHORIZO BITES (GF, DF)	6
TRUFFLE PARMESAN FRIES (V, GF)	6	HOUSE BREAD BASKET (V)	8
TENDERSTEM BROCCOLI (VE, GF)	6	garlic aioli, french salted butter	
English rapeseed oil, hazelnuts		CHEF'S SNACK	12
BELAZU OLIVES (VE, GF)	6	toasted sourdough, garlic aioli, olives, cured meat, house pickles	

DESSERTS

RASPBERRY FRANGIPAN TART
whipped honey crème fraîche, lemon (v)

9.5

VANILLA COMPRESSED STRAWBERRIES
strawberry ice cream, jam, vanilla
crème pat, scone crumb (v)

9.5

CHEESE AND CRACKERS
Tunworth, Lancashire bomb cheddar,
frozen grapes, summer chutney, Peter's
yards crackers (v)

9.5

**STROOPWAFFLE BISCOFF
CHEESECAKE TACO**
caramel sauce, biscoff crumb

9.5

THAI GREEN PANNA COTTA
sherbet, lime gel, ginger cream (ve)

9.5

POST DINNER DRINKS & TREATS

TRIO OF HANDMADE CHOCOLATES
three different flavours - perfect way to finish your
meal

5

CHATEAU FILHOT SAUTERNES 2015 (75ML)
Golden, sweet honey, apricot and citrus fruit, spice
with fresh finish

16

RECIOTO DELLA VALPOLICELLA (75ML)
Rich, sweet ruby red, velvety, cherry, blackberry,
cocoa and spices

16

COCKBURNS FINE RUBY PORT (75ML)
Bright cherry and raspberry, smooth and easy

9

CROFT VINTAGE PORT 2016 (50ML)
Rich, indulgent berry port, warming and
elegant

18



A discretionary 10% service charge has been added to your bill to support our wonderful team and the care they put into making your visit relaxed and enjoyable. Thank you for dining with us — we truly appreciate your support and hope to welcome you back soon.