

## COCKTAILS

### NEGRONI 8.00

Tanqueray gin, Martini Rosso, Campari, orange twist

### ELEPHANT FIZZ 9.50

Prosecco, Bombay Sapphire gin, elderflower cordial, mint & cucumber

### MR KIPLING 6.95

Amaretto, cherry brandy, cranberry juice, glacier cherry

## GRAZE

### SOUP 5.50

house soup of the day & fresh cut bread

### SMOKED CHICKEN & GODMINSTER CROQUETTES 7.50

red onion jam

### CRISPY BELLY PORK 7.20

roasted apple & cider puree

### TOMATO, MOZZARELLA, & BASIL SALAD 6.90

heritage tomato, baby mozzarella & basil

### GIN & BEETROOT CURED SALMON 8.50

caper berries, pickled cucumber

### GRILLED ASPARAGUS 6.50

poached egg, rocket

### COD GOUJONS 7.50

wasabi & lime mayonnaise

## SHARE

### BREAD

home baked fresh bread, olives, olive oil & balsamic vinegar  
half 4.00 full 7.50

### CHICKEN

Cajun spiced chicken wings, blue cheese dip  
half 7.00 full 13.00

### BRITISH CHARCUTERIE

home cooked ham, corned beef, wild boar salami, pickles,  
house chutney, bread  
half 9.00 full 17.50

### MEZZE

humus, tzatziki, pita, marinated olives, feta  
half 6.00 full 10.00

## FIRE

Cooked live in our restaurants' own open fire using locally sourced apple wood & oak.

All of our steaks are matured on the bone for a minimum of 30 days and all animals are naturally fed using the farms' own crops.

We are proud to be affiliated with Vicar's game butcher. Our sharing steaks are sold by the weight we have from the farm.

### 12 oz RIB-EYE 26.50

the steak lovers steak, tender and full bodied classic

### 7 oz FILLET 28.00

the knockout steak, very tender with little or no fat

### T-BONE 38.50

part sirloin part fillet, the original on the bone

### 8 oz SIRLOIN 21.00

the trendy steak - well marbled with tasty fat

### PORTER HOUSE 8.00 per 100g

perfect for 2-3 to share - similar to the t-bone but  
this one is huge

### TOMAHAWK 9.00 per 100g

perfect for 2-3 to share - full rib on the bone  
a dramatic steak experience

All steaks are served with hand-cut chips or garlic &  
thyme roast potatoes, flat mushroom, balsamic roasted  
tomato, watercress & a choice of one of our house  
rubs & sauces.

### RUBS

choose your complimentary house rub  
blackened Cajun - rosemary & garlic  
honey & wholegrain mustard - thyme & balsamic  
sea salt & mixed cracked peppercorn

### SAUCES

choose your complimentary house sauce  
béarnaise - creamed mushrooms with truffle oil  
red wine - green peppercorn - blue cheese

PLEASE SEE OUR SPECIAL'S BOARD FOR OUR RARE BREEDS & EXOTIC CUTS

## KITCHEN

### LOBSTER half 21.50 full 39.50

garlic & herb butter, skinny fries, dressed salad

### CAESAR SALAD 13.00

grilled chicken, crispy pancetta, Caesar dressing

### ROASTED DUCK BREAST 18.00

dauphinoise potato, red wine & berry jus

### PAN ROASTED HAKE 18.00

grilled polenta, wild mushroom sauce, celeriac puree

### HERD BURGER 16.00

bacon, monray jack cheese, lettuce, tomato, pickles, relish, brioche bun

### ROASTED BANHAM FARM CHICKEN half 15.00 full 30.00

house stuffing, slim chips, house slaw and pan juices

## GARDEN

### ASPARAGUS & GIROLES PASTA 13.50

four cheese sauce

### ELEPHANT GARDEN BURGER 12.50

portobello mushroom, spinach, halloumi, garlic aioli,  
house slaw & spiced slim fires

### SUPERFOOD SALAD 12.50

quinoa, spinach, blueberry, feta, orange dressing

### VEGETARIAN FAJITA SKILLET 13.50

sweet peppers, onions, sour cream, guacamole, salsa  
with or without halloumi

## SIDES

chilli & orange glazed chantenay carrots  
rocket & parmesan salad  
chunky rustic onions  
buttered broccoli & roasted almonds

hand-cut chunky chips  
garlic & thyme roast potatoes  
mac & cheese  
all 3.50

## BUBBLES

Spend over £125 &  
enjoy a bottle of  
Prosecco  
on your next visit.

T&C apply

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients, if you have an allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details. Fish may contain bones.





THE HERD