



#### GRAZE

Soup of the Day 6.50

*Please ask a member of staff*

Tempura fried calamari 7.50

*Turmeric aioli*

Herb-crusted baked goats cheese 8.00

*Tomato, basil salad*

Lamb kofta 8.50

*Coriander salad, mint yoghurt*

Wild mushroom 7.50

*Poached hen egg, toasted brioche, white truffle oil*

Cheesy fishcake 8.50

*Smoked haddock, Atlantic prawns, mature cheddar*

#### SHARE

Bread Plank

*Freshly baked bread, olives, olive oil & balsamic vinegar*

Half 5.00 Full 9.00

Chicken Plank

*Honey mustard whisky glazed chicken wings & barbecue dip*

Half 8.00 Full 15.00

Mezza Plank

*Hummus, tzatziki, feta, olives & sliced bread*

Half 7.00 Full 13.00

Ploughman Board

*Scotch egg, home-cooked ham, mature cheddar, belly pork & piccalilli*

Half 10.00 Full 19.00

#### STEAKS

All our steaks are matured on the bone for a minimum of 30 days & all animals are naturally fed using the farm's own crops.  
We are proud to be affiliated with Vicar's Game butcher.

12oz Rib-eye 35.00

*The steak lovers steak, tender & a full-bodied classic*

7oz Fillet 38.00

*The knockout steak, very tender with little or no fat*

8oz Sirloin 27.00

*The trendy steak – well marbled with tasty fat*

#### SHARING STEAKS

Tomahawk 10.00 PER 100G

Perfect for 2-3 to share. Full rib on the bone, a dramatic steak experience

Porterhouse 9.50 PER 100G

Perfect for 2-3 to share. A larger version of the T-bone steak

Chateaubriand 15.00 PER 100G

Perfect sharing steak. The knockout steak in its sharing form

All steaks are served with a Chefs salad with a choice of garlic & thyme roast potatoes or chips & a choice of one of our house rubs & sauces

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#### RUBS

Choose your complimentary house rub;  
Blackened Cajun, Rosemary & garlic, Honey & wholegrain mustard, Sea salt & mixed cracked peppercorn, Maharaja curry

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#### SAUCES

Choose your complimentary sauce  
Red wine, Whisky cream, Creamed mushrooms with truffle oil, green peppercorn

#### NOT STEAK

Chicken Caesar Salad 14.50  
*Grilled chicken, crispy bacon & Caesar dressing*

Seared fillet of hake 18.00  
*Quinoa & chorizo, lemon & honey vinaigrette*

Roasted Poussin 18.00  
*Rosemary herbs, garlic & lemon, house stuffing, three-way cooked chips, house slaw, pan juices*

Herd Burger 16.00  
*Bacon, cheddar cheese, lettuce, tomato, pickle relish, brioche bun, three-way chips and house slaw*

#### GARDEN

Vegetarian Fajita Skillet 16.00  
*With sweet peppers, onions, sour cream, guacamole, salsa with or without halloumi*

Bake aubergine & courgette 15.00  
*Petit salad, garlic bread*

Bulgur Wheat 12.50 add £1 feta cheese  
*Orange & tomato, spinach salad*

Tofu and roast peppers burger 14.50  
*Crunchy lettuce, whole grain mustard mayonnaise, homemade relish*

#### SIDES

£4.50

*Mac & Cheese / Summer salad / Orange glazed carrots / Garlic & thyme roast potatoes / three-way cooked chips/onion rings*