

GRAZE

- SOUP OF THE DAY** £6.95 V  
fresh homemade bread
- GIN & LEMON-CURED SALMON GRAVADLAX** 9.90  
pickled fennel, granary toast
- BROCCOLI ARANCINI** 8.50 V  
tomato relish
- SWEET & SPICY CHICKEN** 8.50  
carrot spaghetti, coriander, soy & sesame dressing

- FETA CHEESE & TOMATO** 6.99 V, Ve\*  
cucumber, olives, salad
- ROASTED AUBERGINE & COURGETTE TIAN** 7.50 V, Ve\*  
poached egg, balsamic vinegar glaze
- COD GOUJONS** 9.50  
vinegar-infused tempura, tartare sauce
- HONEY-BAKED CAMEMBERT** 17.50 V  
salad, toasted garlic & herb bread

SHARE

- FRESH HOMEMADE BREAD** HALF 5.00 / FULL 9.00 V  
olives, olive oil & balsamic vinegar
- CHICKEN WINGS** HALF 9.00 / FULL 17.00  
marinated in smoked paprika, garlic & thyme, served with barbecue sauce

- PLOUGHMAN’S** HALF 11.00 / FULL 21.00  
home-cooked ham, cheddar, pork pie, bread, pickles, house chutney
- MEZZE** HALF 7.00 / FULL 13.00 V  
hummus, tzatziki, olives & pitta bread

FIRE

Cooked on our open fire using apple wood and 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’ve chosen the Red Sussex from the Royal Windsor farms as our House Herd. This breed produces a wonderful marbled beef and has a very relaxed temperament, ideal for a tender steak. All our steaks are served with hand-cut chips or garlic and thyme roast potatoes, flat mushrooms, balsamic roasted tomatoes, salad and a choice of one of our house rubs and sauces.

STEAKS

- 12 OZ RIB-EYE** 40.00  
the steak lovers’ steak – a tender and full-bodied classic
- 7 OZ FILLET** 43.00  
the knockout steak – very tender, with little or no fat
- 8 OZ SIRLOIN** 30.00  
the trendy steak – well marbled, with tasty fat
- 8 OZ HANGER** 24.00  
also known as the ‘butcher’s steak’ – very tender, with a rich flavour
- VENISON STEAK** 22.00
- 10 OZ VEAL CHOP** 28.00

SHARING STEAKS –  
Perfect for 2-3. . Check the weights available.

- PORTER HOUSE** 12.00 PER 100G  
similar to the t-bone but this one is huge
- TOMAHAWK** 14.00 PER 100G  
full rib on the bone, a dramatic steak experience
- CHATEAUBRIAND** 18.00 PER 100G  
the knockout steak in its sharing form

STEAKS BOARD

- 1 X 8 OZ HANGER, 1X 10 OZ VENISON STEAK, 1 X 10 OZ VEAL CHOP** 69.99  
the perfect sharing board for meat connoisseurs

RUBS

choose your complimentary house rub: blackened cajun, rosemary & garlic, honey & wholegrain mustard, maharaja curry or sea salt & mixed cracked peppercorn

SAUCES

choose your complimentary house sauce: whisky cream, red wine, green peppercorn or creamed mushrooms with truffle oil

KITCHEN

- CAESAR SALAD** 15.00  
grilled chicken, garlic croutons, caesar dressing
- PRAWN SALAD** 16.00  
Atlantic cold water prawns, rocket, cucumber, brandy sauce
- SEARED FILLET OF SEA BASS** 19.50  
herb orzo, tomato coulis, grenobloise sauce

- HERD BURGER** 18.00  
bacon, mature cheddar, lettuce, dill pickles, relish, brioche bun, chips, house slaw
- HALF ROAST CHICKEN** 17.50  
chips, gravy, house slaw

GARDEN

- BULGAR & MEDITERRANEAN VEGETABLE SALAD** 13.50 V  
roast courgette, aubergine, peppers
- WALDORF SALAD** 13.50 V  
granny smith apples, celery, stilton, roasted walnuts

- PLANT-BASED BURGER** 14.00 V, Ve\*  
lettuce, dill pickles, relish, brioche bun, chips, house slaw
- FOREST MUSHROOM & PEA RISOTTO** 16.50 V, Ve\*  
white truffle oil

SIDES

- sautéed green beans V  
summer salad with dijon dressing  
triple-cooked chips (spicy or plain) V, Ve  
garlic & thyme roast potatoes V  
mac & cheese V

- onion rings V, Ve  
pitta bread V, Ve  
toasted garlic & herb bread V  
All 4.75  
Any steak sauce 2.50

Please be aware your final bill will include a discretionary 12.5% service charge.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have an allergy or intolerance, please let us know before ordering. Full allergen information is available – please ask a team member for details.  
Fish may contain bones. V = Suitable for vegetarians, Ve = Suitable for vegans, Ve\* = Vegan option available on request.