

FOR THE TABLE

Rosemary Focaccia (v) 5 Arbeauina Oil Nocellara Olives (va)

Cornflake Crispy Chicken Marinated Chicken Breast, Sriracha Mayo, Toasted Sesame

SALADS

Crispy Duck Salad 25

Kohlrabi, Bok Choy, Mint, Coriander, Nam Jim Dressina, Carrot, Roasted Pea Nuts

Bluebird Chopped Salad

Padron Peppers (va)

Arbeauina Oil

Kale, Fennel, Radish & Radicchio, Toasted Seeds, Carrot, Orange & Ginger Dressing

Caesar Salad

Romaine Lettuce, Aged Parmesan, Sourdough Croutons, Anchovy Add Grilled Herb Chicken Breast +7 Add Grilled Loch Var Salmon Fillet +15

SIDES

New Potatoes (vg) Sautéed Red Pepper & Spring Onion Gem Leaf Salad Tomato Salad(vg)

Heritage Tomato, Sherry Dressina

French Fries (vg)

15

1.5

STARTERS

Cauliflower & Aged Cheddar Veloute (v) Half Toasted Sourdough Croutons

Steak Tartare Slow Cooked Egg Yolk, Crispy Potato, Creme Fraiche, Parmesan Cheese

Burrata (v) 1.5 Tomato on Toast, Early Harvest Olive Oil and Balsamic

20 Seared Yellow-Fin Tuna Romaine Lettuce, Soft Boiled Egg, Green Beans, Olives, Vine Cherry Tomatoes, Dijon Dressing

CITY CLASSICS

City Club Sandwich 25 Herb Chicken, Cos Lettuce, Maple Bacon, Egg Mayo, Avocado, Tomato, French Fries

25 Battered Haddock Fries, Mushy Peas and Tartare

Double Cheeseburger Two Beef Patties, Aged Cheddar Cheese, Shredded Iceberg, House Sauce, Crispy Shallots, French Fries

CITY ROAST

Corn-Fed Free-Range Chicken

21-Day Dry-Aged Pork Ribeve

28-Day Dry-Aged Whole Ribeye

SATURDAYS & SUNDAYS ALL DAY

25

35

30



MAINS

25

30

Flat Iron Steak 220a 21 Days House Dry Aged Grass-fed

Corn-fed Half Chicken Rocket Salad and Lemon Juice

Miso marinated Loch Duart Salmon

Sov & Lemonarass Master Stock. Edamame, Carrot, Shimeji Mushrooms

Fresh Potato Gnocchi with Burrata (v) Wild Broccoli, Roast Garlic, Chilli & Lemon Butter Sauce Toasted Parmesan Breadcrumbs

12 oz Ribeye Steak 42-day Dry Aged Grass-fed Beef, Rogsted Bone Marrow

Roast Cauliflower Curry (vg) Fragrant Basmati Rice, Pickled Mango Chutney, Grilled Flat Bread

Featuring all three of our meats

25

Carné a Trois

All our roasts are served with Duck Fat Roast Potatoes. Cauliflower Cheese, and Yorkshire Puddinas, a variety of vegetables and Marmite & Bone Marrow Gravy.

TO SHARE

Chateaubriand 400g (for 2) 21 day Salt Aged Beef

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Porterhouse Steak 1kg on bone (for 2) 40-day Salt Aged Fillet & Sirloin on the Bone



SAUCES	
Red Wine Sauce	3
Béarnaise	3
Peppercorn	3