SNACKS & SMALL PLATES

Grilled Lamb Skewer 11
lamb fat glaze, whipped mint dip

Nocellara Olives 6.5

Sourdough Bread & Butter 7.5

STARTERS

Marmite Tart (v) 14
cauliflower & lemon

Steak Tartare 19
egg yolk, bone marrow, 'Bloody Mary' dressing

Sweetcorn Soup (vg) 15
sweetcorn salsa, sticky black garlic corn ribs served chilled or warm

Heritage Beetroot (vg) 15
whipped plant-based feta, pecans, rye crisps

Prawn Cocktail 20
spicy cocktail Sauce, crevettes, Bluebird crumb

Tuna Tartare 23
Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil

MAINS

Brixham Skate 36
pan-seared ray wing, pink peppercorn bisque, young turnips

Sea Trout 36
vanilla poached sea trout, buttered leeks, horseradish sauce

Railway Mutton Curry 30
fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread

The OG Kiev (h on request) 29
herb-fed chicken, cultured garlic butter, chicken & mushroom sauce

Crispy Duck Salad (h) 25
kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts

Cheese & Bacon Burger 22
sesame bun, maple bacon & béarnaise

Grilled Chicken Caesar Salad 25
gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies

Fish & Chips 26
haddock, mushy peas, tartare sauce

Club Sandwich 20
herb chicken, cos lettuce, maple bacon, egg mayo, avocado, tomato

Somerset Wild Mushroom, Artichoke & Lentil Ragu (vg) 23
truffle potatoes & vegetable crisps

GRILL

12 oz Ribeye Steak 47
Signature Angus, grain-fed beef

12 oz Rump Steak 37
Aberdeen Angus, grass-fed beef
For every rump steak sold, we will donate £1.50 to the 'Not For Sale' movement

FOR TWO TO SHARE

28 oz Bone-in Rib Steak 50 *per person*
Black Angus, grass-fed, dry-aged for 30 days

35 oz Porterhouse Steak 65 *per person*
Black Angus, grass-fed, dry-aged for 30 days

SAUCES 4.5

Peppercorn | Bordelaise
Grain Mustard | Béarnaise

SIDES

Truffled Mashed Potato (v) 9 | Fries (vg) 7
Bacon-Creamed Spinach 8 | Grilled Hispi Cabbage 8
Gem Leaf Salad (vg) 8 | Isle of Wight Tomatoes 9.5

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT.