

Starters

King Scallops £15

Pea veloute, crispy ham, black pudding & roe cream (GFA)

Chorizo Blanco £9

Argentinian spiced sausage, honey, garlic & chilli oil

Salt & Pepper Squid £11

Garlic aioli, sriracha sauce (P)

Black Garlic & Parmesan Garlic Bread £9

Our Hand stretched dough, black garlic aioli, aged parmesan & garlic oil (V) (VGA)

Seared Tuna Carpaccio £14

Sesame prawn toast, Asian slaw (P)

Honey Baked Feta £9

Balsamic onions, pistachio & compressed strawberry, Sesame & toasted focaccia (V) (GFA)

Chicken Liver Parfait £9

Crispy potato, tomato chutney & spinach sourdough (GFA)

Maple & Truffle Burrata £10

Mango, tomato & avocado with balsamic onions & brioche croutons (V) (GFA)

Garlic & Chilli King Prawns £12

Harissa cream & toasted sourdough (P) (GFA)

Steak Tartare £12

Dijon mayo, aged parmesan, egg yolk & beef dripping croutes (GFA)

Mushroom & Thyme Arancini £7

Garlic aioli & caramelised onion (VG)

Roadtrip for two £25

Chorizo & garlic prawns, serrano ham, Burrattini, Swiss cheese & feta, served with toasted sourdough, hand stretched garlic bread & a selection of pickles & dips

Main courses

BBQ Lamb & Nduja £25

Spiced & creamed cous cous, Greek yoghurt, toasted almonds & pomegranate.

Truffle & Pecorino Gnocchi £16

Creamed spinach, toasted pumpkin seeds (V)

Butter Glazed Seabass £24

Whole Roast & Butterflied, chimichurri tomato salad (P) (GFA)

Dijon Pork Schnitzel £17

Fried egg, Caper beurre noisette & Apple tartare sauce.

Cajun Monkfish £25

Garlic prawns, confit tomato & pepper fricassee, basil & ginger bisque (GF)

Feta, Asparagus & Mushroom Tart £16

Puff pastry, wild mushrooms & asparagus cream (V) (VGA)

Smoked Honey Chicken £19

Wild mushrooms, sage & squash fricassee (GF)

Wild garlic & Pine Nut Pesto Linguini £14

Roasted courgette, pesto cream, Black olive & confit tomato. Aged parmesan (V) (VGA) (GFA)

8oz Dry aged Steak Burger £17

Muscavado bacon, pickles, Swiss & American cheese, Homemade sesame brioche, beef dripping fries & house slaw

Cheese & Facon Veggie Burger £16

Pickles, Swiss & American cheese, Homemade sesame brioche, truffle & parmesan fries & house slaw (V)

Konro Grill

Sirloin

9 oz (280g) £22

12 oz (350g) £29

Ribeye

9 oz (280g) £29

12 oz (350g) £38

Fillet

9 oz (280g) £36

12 oz (350g) £48

To share

Chateaubriand 20 oz (600g)

Cote De Beouf 35 oz (1000g)

Sides £5

Black truffle & smoked garlic mash (V)

Truffle & Parmesan fries

Caesar side salad

Spiced Broccoli & Feta

Shoestring fries cooked in beef fat

Celeriac creamed spinach

Sauces £3

Bearnaise

Peppercorn

Chimmi churri

Blue cheese

Pizzas

Our special flour blend is used to make our house recipe dough daily, hand stretched to order and topped with San Marzano tomato sauce and your choice of fresh ingredients.

Hot & Sweet Pepperoni & Chorizo £15

Spiced Honey, mozzarella, coriander & Black sesame

Classic Cheese - Burrata Margherita £15

Classic Margherita served with Burrattini, rocket & pesto (V) (VGA) (N)

Ham & Cheese - Serrano Ham & Roast Pepper £15

Cured ham, sweet pepper dew, mozzarella, shallot & garlic butter.

Black Truffle - Mushroom & Cream Cheese £15

Truffle cream cheese, mushrooms, spinach Fior di latte & garlic butter (V) (VGA)

Salads

Buffalo Mozzarella & Heritage Tomato £15

Truffle Honey, fresh basil, shallot & sherry vinaigrette, olive oil (V) (GFA)

Chargrilled Tuna Niçoise £17

Arlington white Egg, Nocellara olives, green beans, cherry tomato & crispy potato. Classic vinaigrette (P) (GFA)

Chicken Caesar £16

Baby gem lettuce, crispy bacon, brioche croutons, Caesar dressing & aged parmesan (GFA)

Boudin Noir, Bacon & Egg £15

Seared black pudding, crispy bacon & poached egg, Peppers, gem, aioli & sweet onion dressing.

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan | (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free. Please speak to your server to advise them of any further dietary or allergen requirements.