



G R E A T B R I T I S H B E E F F E A S T

2 COURSES FOR £32

Treacle glazed short horn fillet of beef, ox cheek slow
cooked in Nethergate ale, roasted bone marrow

Served with duck fat potatoes with garlic and thyme,
Yorkshire pudding, three cheese and truffle cauliflower,
BBQ hispi cabbage with onion crumble,
slow cooked carrot with black onion, parsley and honey,
carrot puree, roasted onions, and horseradish

Pre-booking only for tables of 4 to 6 guests. Reservations must be made by 5pm on
Friday evening and a deposit of £10 per guest will be taken to secure the reservation
(offset against the final bill).

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts Please let a
team member know of any allergies or dietary requirements We cannot guarantee that
dishes do not contain bones or shot Our menu pricing has been adjusted to take into
consideration the reduction in the rate of VAT and Covid-19 impact