



entrees

oysters natural served with a red wine and shallot dressing	24 / 40
oyster kilpatrick	27 / 46
oyster shooters – bloody mary	27 / 46
oyster tasting plate – all of the above	27 / 46
salt & pepper calamari served on a wild rocket and parmesan salad	16 / 28
salt & pepper prawns with garlic aioli and a hint of chilli	18 / 32
pulled pork bao – crispy pork belly in a chinese steamed bun	14
deep fried manchego cheese, piccalilli and quince jam (v)	16
vegan spinach falafel, baba ganoush and pomegranate dressing (vegan)	16
traditional beef tartare ‘from the rump’, chips and salad, truffled mayonnaise	24
satay chicken skewers with spicy thai peanut dip	16
pan roasted scallop risotto, red pesto, crispy pancetta, grana padano and parsley oil	20/34

mains

beer battered fish and chips served with our daily salad	28
chicken parmigiana – served with a simple salad and fries	28
rigatoni with wild mushroom cream, truffle crème fraîche, crispy enoki, grana padano (v)	32
boneless braised beef short rib in a rich bourbon glaze, dutch carrots, pomme purée	36
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	24
crispy skin pork belly, creamy corn purée, carrot ragout, tossed broccolini, bacon jus	34
fish of the day – please ask your waiter	36
crispy skin lamb backstrap, turnip purée, crumbed vegetable stack, pea and zucchini spaghetti, red wine jus	38
louisiana style blackened chicken maryland, spiced rice, sliced avocado, tangy tomato salsa	34



steaks

six week aged black angus porterhouse (350g) 42

six week aged eye fillet (240g) 44

porterhouse and eye fillet steaks are served with fries, salad and herbed butter
with your choice of sauces: red wine, mushroom, peppercorn or blue cheese

fillet mignon wrapped with bacon (250g), mozzarella mash,
wilted spinach and wild mushroom duxelle 46

steak for two to share:

500 gram chargrilled scotch fillet, roasted roma tomatoes, king brown
mushrooms, creamy mash potato, red wine jus 75

chateaubriand – 600 grams of eye fillet with green beans, creamy mash potato,
baked field mushrooms, onion rings, red wine jus 95

sides

daily salad 9

fries with garlic aioli 10

green beans, broccoli and flaked almonds 10

baked field mushrooms 9

fried onion rings 10

creamy mozzarella mash 9

kids

spaghetti with napoli sauce 14

mini fish and chips 14

chicken goujons with chips and salad 14

mini porterhouse with chips and salad 18



desserts:

traditional crème brûlée	16	
sticky toffee pudding with butterscotch sauce and vanilla ice cream	16	
cherry ripe chocolate mousse, coconut bonbons, chocolate soil	16	
affogato – vanilla ice cream, espresso and your choice of: <i>frangelico, tia maria, baileys, kahlua or pedro ximenez</i>	16	
chocolate pudding with toasted pistachio nuts, vanilla bean ice cream and orange caramel	16	
artisan cheese board – served with crackers, quince paste and fruit	29	
<ul style="list-style-type: none">• hard cheese – manchego (regional madrid, spain)• soft cheese – triple cream brie (victoria)• blue cheese – blue stilton (leicestershire, uk)		