

OUTDOOR ESSENTIALS //

caught out by the great british weather? we've got you covered...

PASTURE SNUGGLE BLANKET // £10
XL throw style wrap around blanket

PASTURE UMBRELLA // £11
auto opening, fibreglass frame, windproof

PASTURE CAP // £16
low profile, organic cotton, flexfit



TERRACE MENU //

STARTERS & NIBBLES //

SHORT RIB CROQUETTES /
gochujang aioli // £5

NOCELLARA OLIVES /
garlic, rosemary & lemon // £4

PORK SCRATCHINGS /
orchard sauce // £4

ANGEL BAKERY SOURDOUGH /
smoked butter, sea salt // £4

ROASTED PADRON PEPPERS /
cashew yogurt, shichimi // £5

CRISPY FRIED CHICKEN WINGS / soy & bourbon glaze,
pineapple kimchi dressing // £7.50

CORNISH MUSSELS / local cider, leeks,
smoked bacon, cream & sourdough // £7.50

CRISPY SQUID /
roasted garlic aioli, lemon // £7.95

CARAMEL PORK BELLY / competition bbq sauce,
apple remoulade // £7.50

STEAKS //

All our steaks are dry aged
for a minimum of 35 days, cooked
over charcoal and served with
a sauce of your choice...

RUMP 300g // £17.95
packed full of flavour,
a lean juicy steak

SIRLOIN 250g // £19.50
nicely marbled with a good
layer of top fat

RIBEYE 300g // £23.50
highly marbled with lots of
fat, full on beefy flavour!

FILLET 200g // £27.95
the most tender cut of beef,
very buttery & exceptionally lean

HOUSE CUTS //

Large cuts for two to share or for the hungry,
house cuts are cut fresh everyday and
will vary in weight all served with a
choice of two sauces and two sides

PLEASE VIEW THE
BLACKBOARD
FOR TODAY'S WEIGHTS

CHÂTEAUBRIAND // £12.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £7.00 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.00 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

CLASSICS //

45 DAY DRY AGED BURGER // £14.95
house ground dry aged beef patty,
crispy coppa, truffle aioli, buttermilk
bun, oglesfield cheese, house pickles,
chips

FIRE ROASTED CHICKEN // £16.95
bearnaise, chips,
roasting juices

IMPOSSIBLE STEAK // £14.95
watermelon, brined, smoked
and roasted served with chimichurri,
baby leaf salad & fries

COAL ROASTED MONKFISH // £19.50
garlic butter, lemon

SAUCES

CLASSIC PEPPERCORN / GARLIC BUTTER / CHIMICHURRI / BEARNAISE

SIDES // all £3.95

DRIPPING CHIPS /
sea salt, malt vinegar

MAC & CHEESE /
four cheeses, bacon crumb

CABBAGE IN THE COALS /
bacon butter

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, chives

TRUFFLE CHIPS /
cornish gouda cheese

SPINACH GRATIN /
leeks, cheese

SEASONAL GREENS /
olive oil, lemon

GREEN SALAD /
soft lettuce, gouda, buttermilk
& preserved lemon dressing

DESSERT // £6.95

CHOCOLATE DOME //
warm chocolate brownie,
hazelnut shortbread

Most of our dishes can be tailored to cater for any allergens, please ask for guidance

SCAN FOR FULL BAR



WHITE WINE // by the glass & bottle

2018 Saint Chinian Petit Paradis,
Languedoc-Roussillon, France 12.5% // 175ml £5.50 // BTL £20

2019 Kotuku Sauvignon Blanc,
Marlborough, New Zealand 13% // 175ml £6.50 // BTL £27

2019 Esencia Divina Albarino,
Rias Baixas, Spain 13% // 175ml £6.50 // BTL £27

2019 Weingut Frey Pinot Blanc,
Rheinhessen, Germany 13% // 175ml £8 // BTL £28

2016 Woodlands Chardonnay
Margaret River, Australia 13% // 175ml £8 // BTL £29

2017 Masi Colbaraca, Soave Classico
Veneto, Italy, 13% // BTL £37

2019 Xisto Ilimitado Douro Branco,
Douro, Portugal 13% // BTL £45

2017 Lievland Old Vines, Chenin Blanc,
Paarl, South Africa 13% // BTL £48

2016 Chablis Grand Cru Les Clos,
Burgundy, France 13% // BTL £85

2016 Puligny-Montrachet, Olivier Leflaive
Burgundy, France 13% // BTL £95

RED WINE // by the glass & bottle

2017 Les Foncanelles, Merlot
Pays d'Oc, France 13% // 175ml £5 // BTL £19

2018 Familia Gascon, Malbec
Mendoza, Argentina 13.5% // 175ml £6.50 // BTL £24

2012 Conde Valdemar, Rioja Reserva,
Rioja, Spain 13.5% // 175ml £8.25 // BTL £30

2018 Scott Base, Pinot Noir,
Central Otago, New Zealand 13% // 175ml £8.50 // BTL £32

2017 The Roxton, Malbec, Petit Verdot, Shiraz
Stellenbosch, South Africa 14% // 175ml 8.75 // BTL £34

2018 Escorihuela Gascon Organic, Malbec
Mendoza, Argentina 14.5% // 175ml £8.95 // BTL £36

BIG REDS // by the bottle

2012 Cahors Malbec Authentique
Cahors, France 13% // BTL £40

2016 Torres Purgatori, Syrah, Carinena, Garnacha
Costers Del Segre, Spain 14.5% // BTL £42

2018 Grapillon D'or, Gigondas
Cote du Rhone, France 15% // BTL £44

2014 Domaine Of The Bee, Grenache
Languedoc-Roussillon, France 13% // BTL £49

2014 Chateau Bernadotte
Bordeaux, France 13% // BTL £49

2012 Malma Universo, Malbec
Patagonia, Argentina 14.5% // BTL £49

2018 MEG Escorihuela Gascon, Malbec, Cabernet Sauvignon
Mendoza, Argentina 14.5% // BTL £55

2018 Vinteloper PN/18, Pinot Noir
Adelaide Hills, Australia, 14% // BTL £60

2014 Bellwether, Cabernet Sauvignon
Coonawarra, Australia 13.5% // BTL £69

For our RARE & ICONIC wines & Coravin list
please ask your waiter

ROSÉ //

Rose D'Anjou, France 12%
// 175ml £4.95 // BTL £19

Domaine Coste Rose NV, France 12.5%
// 175ml £5.2 // BTL £24

2019 Château Minuty et Or,
Côtes de Provence, France 12.5%
// BTL £36

FIZZ //

Prosecco, DOC, Italy
// 125ml £6 // BTL £24

Drappier Rose Brut
NV Champagne
// BTL £75

Drappier Carte d'Or Brut
NV Champagne
// 125ml £10 // BTL £58

Bollinger, NV Special Cuvée
// BTL £80

Dom Perignon 2010
// BTL £195

DRAUGHT //

TINY REBEL //

Clwb Tropica // £4.95
Tropical IPA
ABV 5.5%

Stay Puft // £5.25
Dark Stout
ABV 5.2%

Easy Living // £4.95
Pale ale
ABV 4.3%

LOST & GROUNDED

Keller Pils // £4.95
Hopped lager
ABV 4.8%
Wanna Go To The Sun // £4.95
Pale Ale
ABV 4.6%

THATCHERS //

Rascal // £4.95
Medium Dry
ABV 4.5%

Rose // £4.95
Sweet & sparkling
ABV 4%