



Dinner Menu

Small Plates

- Goat cheese parcel, pickle beets and balsamic glaze £6.25
- Heritage Caprese salad £6.50
- HOT Buffalo chicken wings, blue cheese sauce £8.00
- Cattle grid starter ribs £8.00
- Garlic buttered whole globe artichoke £7.95
- Deep fried calamari with chilli jam £6.50

Grill/Smoker/Rotisserie

- 9oz Aberdeen Angus fillet steak £25.50
- 10oz sirloin steak £17.95
- 10oz grain fed rib eye £20.95
- Chateaubriand (to share) £55.00
- (All steaks served with chips & choice of sauce)
- Full or half rack of baby back ribs served with chips £17.95 / £12.95
- Earlsfield burger - beef patty, smoked pulled pork topped with cheese, served with chips £12.50

Mains

- Pistachio crusted rare tuna steak served on rice salad grapefruit dressing £16.50
- Fillet of seabass with chard asparagus, sundried tomatoes, samphire and tiger prawn £16.95
- Parmigiana di melanzane served with rocket salad and toasted ciabatta £12.50
- Mint tagliatelle with lamb breast and fresh garden peas £12.95
- Wild boar & apple sausage served with mash and onion gravy £10.95
- Barbary duck breast with sweet potato puree, baby beets and balsamic cherry jus £17.25
- Earlsfield fish pie served with greens £12.50

Sides

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| Chips £3.25 | Garden salad £1.95 | Sweet potato fries £3.75 |
| House slaw £3.00 | Seasonal greens £3.50 | bone marrow mash £3.00 |

Desserts

- Sticky toffee pudding with vanilla ice cream £6.50
- Mango cheesecake, passion fruit coulis £6.00
- Salted peanut butter and chocolate tart, raspberry sorbet £6.50
- Smoked nectarines blackberry meringue and bourbon ice cream £5.50
- British Isles cheeseboard £9.00

For information about allergens in our food and drinks, please speak to a member of staff.

A discretionary service charge of 10% will be added to parties of 8 or more.

100% of diners' gratuity tips go to our staffing team