

Sides

Skinny fries (ve*) † £3.50 | Sweet potato fries (ve*) † £3.50
Sesame roasted carrots, balsamic glaze, whipped feta (v) £3.50
Spring vegetable salad (ve) £3.50 | Triple cooked chips (ve*) † £3.50
Grilled asparagus, green peas, charred courgettes, sunflower
& pumpkin toasted seeds (ve) £4.00

Desserts

Dark chocolate, caramel & hazelnut brownie, vanilla pod ice cream (v)..... £6.50
Raspberry sorbet, red berry coulis, strawberries, freeze dried raspberries,
fresh mint (ve)..... £5.00

If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.

Main Menu

The meals on this menu are made with ingredients which do not contain gluten or wheat. If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.

† *Please ask if we have a dedicated NCGI fryer. Need any more information? Please ask a member of the team*

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nut derivations. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (ve*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 10z equals approximately 28 grams. Our fish and poultry dishes may contain bones.

Nibbles

Marinated olives (ve)..... £2.95

Starters

Grilled asparagus, Old Winchester cheese tuile, chilli toasted seeds (v)..... £6.95

Spring salad; maple glazed carrots, orange segments, sliced avocado, spinach leaves, chilli toasted seeds, house dressing (ve)..... £5.95

Creamy burrata, torn prosciutto ham, marinated heirloom tomatoes, basil leaves, Genius bread..... £6.75

Spring vegetable & roasted tomato soup, basil pesto, Genius bread (v)..... £5.75

Sharers

Baked British honey & thyme Camembert, red onion & balsamic jam, Genius bread..... £11.95

Mains

Bacon & cheese burger; beef patty, maple glazed bacon, Butler's Mature Cheddar, smoky tomato chutney, NCGI bun, skinny fries †..... £13.75

Pan-fried duck breast with a honey & sesame glaze, potato terrine, carrot purée, roasted purple carrots, red wine sauce..... £16.95

Grilled sea bass, Provençale sauce, mussels, samphire..... £15.95

Rump of lamb, charred courgettes & spring onions, potato terrine, anchovy dressing..... £17.95

Spicy vegetable salad; tenderstem broccoli, charred baby corn, carrot ribbons, spring onions, radish, little gem, Thai sesame dressing (ve)..... £9.50

Add grilled halloumi (v) £3.00 Add grilled chicken £4.00

Cumin roasted butternut squash & sweet potato curry, coconut sticky rice (ve)..... £10.95

Sweet potato & white bean chilli, crispy thyme polenta chips, charred lime (ve)..... £10.50

Steamed mussels with chorizo & cider, Genius bread, skinny fries †..... £12.95

Pan-fried chicken breast, sautéed new potatoes, roasted chorizo, wilted spinach, wild mushroom sauce..... £13.25

Steaks

All our steaks are served with triple cooked chips †, a smoked mushroom topped with tomato rarebit and watercress.

8OZ RUMP..... £17.95

One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one. *Recommended Medium*

8OZ SIRLOIN..... £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling. *Recommended Medium Rare*

8OZ RIB EYE..... £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling. *Recommended Medium*

8OZ FILLET..... £26.95

The most prized cut of them all, the fillet is incredibly tender. *Recommended Medium Rare*

ARGENTINIAN

12OZ RIB EYE..... £29.95

Exceptional quality beef from Argentina with great marbling which creates superior flavour. *Recommended Medium*

LARGER CUTS

18OZ BRITISH CÔTE DE BOEUF..... £31.95

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour. *Recommended Medium*

SHARING STEAKS

16OZ CHATEAUBRIAND..... £56.00

The classic cut to share, taken from the centre tenderloin, next to the fillet. *Recommended Medium Rare* FOR TWO
*£28 per person

BERNAISE / CHIMICHURRI / PEPPERCORN SAUCE £1.95 EACH

CAULIFLOWER STEAK..... £11.50

Charred cauliflower steak coated in thyme & garlic, chimichurri, smoked mushroom topped with tomato rarebit, watercress, skinny fries (v) †