

Dinner Specials offer available all day Weds & Thurs

One small plate and one main plate for £25 Add dessert for £5

Small Plates - as a starter or tapas style to share	
Cream of celeriac, hazelnut & truffle soup, sourdough croutons (v)	8
Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available	11
8 Hour bolognese croquettes, manchego cheese sauce, aged parmesan	12
Tin of smoked salmon mousse & caviar, lemon & chive aioli, blini's (£3 supplement for dinner special)	14
Harissa roasted baby potatoes, butterbean & tahini dip, lime & red onion salsa (ve, gf)	8
Main Plates	
Chicken supreme, spicy nduja butter, spanish butterbean stew, roasted red peppers (gf)	22
"Sausage & Mash" – three herb sausages, 'robuchon' smoked mash, Uttoxeter brewing company ale gravy, confit garlic green beans, tobacco onions (gf)	20
'Steak on toast' 6oz flat iron, wild mushroom diane sauce, wild mushrooms	20
Baked whole king prawns (8), chorizo & lemon butter, sweetcorn ribs, fresh lime (gf)	22
Confit duck leg, cranberry pan sauce, braised red cabbage, roasted brussel sprouts & toasted chestnuts (gf)	22
Roasted cauliflower satay, pak choi, sugar snaps, toasted chilli peanuts- coconut sticky rice (ve,gf) (Chicken breast alternative)	18 22
Seriously special	
Lobster bisque and fresh crab spaghetti, king prawns, fresh mussels, parmesan	25
Ossobuco -12 hour braised WAGYU x BLACK ANGUS shin, saffron risotto, aged parmesan, braising jus (gf)	35
12oz sirloin steak on the bone, confit garlic roasted vine tomatoes, garlic & thyme salted chips, peppercorn sauce, house cowboy butter (gf)	35



Sides & Bar Snacks

Plain Fries (ve, gf)	4
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, confit garlic , hazelnuts (ve, gf)	5
Eils' olives (the best you'll ever eat)	6
Smoked almonds (ve, gf)	6
Cured chorizo bites	6
Toasted bread basket, flavoured butter (v)	6
"Chef's Snack" - toasted sourdough, flavoured butter, olives, cured meat, house pickles	10
Trio of English cheese, frozen grapes, apple chutney, flavoured butter & Peter's yard crackers	15
Desserts	
Espresso chocolate mousse, ginger biscuit, white chocolate (v)	8
Rum-marinated pineapple, lime coconut yoghurt, mango, chocolate crumb (ve, gf)	8
Sticky toffee pudding, salted caramel sauce, ginger caramel ice cream (v)	8
Jar of pumpkin pie, biscoff cream, fudge bits (v)	8
Trio of English cheese, frozen grapes, apple chutney, flavoured butter & Peter's yard crackers	15
Post Dinner Drinks	75ml
Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9