

PRIX FIXE MENU

SERVED MONDAY TO THURSDAY

3 X COURSES £32

2 X COURSES £26

STARTERS

SOUPE DU JOUR (V)

using fresh, seasonal, local produce

Dairy | Gluten*

CREAMY GARLIC WILD MUSHROOMS (V)

and crisp leaves with toasted sourdough

Dairy | Gluten* | Sulphites

BRIXWORTH PÂTÉ WITH SOURDOUGH

and plum & apple chutney

Gluten* | Sulphites

SALT & PEPPER CALAMARI

with house-made garlic mayonnaise

Dairy | Eggs | Gluten | Molluscs

MAINS

PAN-SEARED CHICKEN BREAST & CREAMY MASH

with a creamy wholegrain mustard sauce & fresh vegetables

Dairy | Mustard | Sulphites

STEAK FRITES

6oz Joseph Morris rump steak, flash fried and served with crispy french fries, peppercorn sauce and a rocket and parmesan salad

Dairy | Sulphites

CLASSIC CRISPY BEER-BATTERED FISH & CHIPS

served with crushed garden peas & homemade tartare sauce

Dairy | Fish | Gluten* | Sulphites

TORTELLINI FORMAGGIO (V)

served with creamy white wine sauce and garlic bread

Dairy | Egg | Gluten | Sulphites

FLAME-GRILLED BEEF BURGER & FRENCH FRIES

with mustard mayo, smoked streaky bacon, melting cheddar cheese, shredded baby gem lettuce, beef tomatoes and red onion, served on a toasted brioche bun.

Dairy | Eggs | Gluten* | Mustard

PUDDING

ESPRESSO CRÈME BRÛLÉE

with amaretti bites

Dairy | Eggs | Nuts | Sulphites

APPLE & PLUM CRUMBLE

with vanilla custard

Dairy | Eggs | Gluten

HONEYCOMB CHEESECAKE

served with caramel sauce

Dairy | Gluten | Sulphites

SELECTION OF GELATO AND SORBETS

Please ask about today's flavours

Dairy | Eggs | Sulphites

THE GRILL

PLEASE NOTE...

STEAKS ARE SUPPLEMENTARY TO THE PRIX FIXE MENU AND SOLD SEPARATELY

ALL STEAKS ARE SERVED WITH:

THICK, HAND CUT, TWICE COOKED CHIPS, GRILLED VINE TOMATOES, WATERCRESS, MUSHROOMS AND A CHOICE OF SAUCE:

BÉARNAISE * Eggs | Dairy | Sulphites

STILTON * Dairy

MADAGASCAN GREEN PEPPERCORN * Dairy | Sulphites

CHIMICHURRI * Sulphites

DIANE * Dairy | Mustard | Sulphites

** PLEASE ALLOW UP TO 40 MINUTES TO COOK**

CVC FLAGSHIP CHATEAUBRIAND

(FILLET STEAK TO SHARE) 98.00

spectacular, succulent, 'king of steaks' for 2 to share: served sliced on a sharing board ~ aged and locally produced

HOUSE RUMP

(CENTRE-CUT SINGLE MUSCLE RUMP TO SHARE) 56.00

spectacular, succulent, single muscle rump for 2 to share: served sliced on a sharing board ~ aged and locally produced

SIGNATURE RUMP STEAK 23.00

superb quality rump, rolled, trimmed of any fat, aged and locally produced

SIGNATURE SIRLOIN STEAK 32.00

premium quality sirloin, aged and locally produced

SIGNATURE FILLET STEAK 48.00

'king of steaks' trimmed, rolled ~ aged and locally produced

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 4 OR MORE GUESTS

FOOD ALLERGIES AND INTOLERANCES

Beneath each dish, we have listed any of the 14 major allergens they may contain.

Although we have done everything we can to ensure you are as informed as possible, we kindly ask you to **ALWAYS** let your server know everything you may be allergic to, before you place your order.

Please Beware:

There are many allergens that do not find themselves named in the '14 major allergens' list; if your allergy is not part of that inventory, please speak to our staff about your requirements; they will be delighted to help.

ASTERISK DENOTES WE CAN OFFER GLUTEN FREE VERSIONS