



Our food is our passion, this is a **Sample Menu** to give you an idea as to the style of our plates, please note that as we do get fresh daily deliveries our menu is tailored and changes daily to the best ingredients.

SNACKS

Olives
Bruschetta, Garlic Butter, Olive Tapenade
Antipasto
OysterHaven Natural Oysters

STARTERS

Chicken Liver Pâté, Bruschetta, Pickles
Tomato fondue, Burrata, Pesto, Bruschetta
Chilli Garlic Prawns
Goat Cheese, Beetroot Salad, Walnut Dressing
Baked Aubergine, Aged Cheddar, Tomato & Pesto

STEAKS

All our steaks are locally sourced and in-house dry aged for a minimum of 21 days and then cooked over charcoal in our Jospier Oven.

Ribeye 12oz
Fillet 8oz
Striploin on the Bone 12oz

We always carve our steaks by hand following the natural lines of the meat and bones and so the size of cuts of our steaks vary depending on the size of the animal.

CHEF'S MEAT PLATTERS

Chef Cristian's selection of the Prime Aged steaks, Lamb & Pork Served with Roasted Potatoes, a selection of Charcoal Grilled Veggies and homemade Sauces

MAINS

Charcoal Roasted Marinated Chicken, Tomato & Pepper Sauce, Roasted Baby Potato
Slow Cooked Short Rib, Mash potatoes, Grilled Veggies
Pork Chop on the Bone, Pickled Cabbage, Juniper Apple, roasted Potato, Porto Jus Charcoal Baked Lamb Shoulder, Mash Potatoes & Grilled Vegetables
Charcoal Baked Vegetables Platter, Ponzu sauce

SEAFOOD

As like all our menu we pride ourselves on the freshest ingredients and therefore our Fish/ Seafood options do vary daily

SIDES

Green Beans, Confit Garlic, Chilli
Chargrilled Vegetables
Roasted Baby Potato, Garlic Duck fat, Truffle Salt
Mash Potato
House Salad, Celery, Dressing
Chargrilled Mushroom

Cheese Platter with Honey & Fruit
Daily Homemade Dessert selection