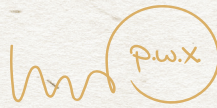


Freshly Baked Sourdough (v)  
Salted English butter  
3.95



MARCO PIERRE WHITE

ESTD 1961

Martini Green Olives (ve)  
Cerignola  
3.95

## TO START

Beetroot & Hen's  
Egg Salad (v)  
Candied walnuts, mustard dressing  
(ve available)  
7.95

Welsh Rarebit  
Grilled Cheddar, English mustard,  
dark ale, toasted sourdough, green  
salad, truffle dressing  
7.50

Lofthouse Salad  
Cos lettuce, picked ham hock, salad  
cream dressing, Gruyère cheese  
Starter 7.95 / Main 13.50

Mr White's Potted Crab  
Crisp sourdough, fresh lemon  
8.50

## FINEST QUALITY GRASS FED CAMPBELL BROTHERS' BEEF

All served with roasted vine tomatoes & chunky chips

Fillet Steak 6oz  
25.95

Sirloin Steak 8oz  
23.50

Ribeye Steak 10oz  
25.50

SAUCES: Béarnaise 3.25 / Peppercorn 3.25

## SIGNATURE STEAKS

All served with chunky chips

Fillet Steak Au Poivre  
Fricassée of woodland mushrooms, toasted  
sourdough, buttered leaf spinach, peppercorn sauce  
28.50

Fillet Steak with Garlic King Prawns  
Béarnaise sauce, toasted sourdough  
29.95

Fillet Steak with Garlic Butter  
Fricassée of woodland mushrooms, toasted  
sourdough, buttered leaf spinach, garlic butter  
27.95

## FRESHLY GROUND BEEF BURGERS

All of our burgers are finished with barbeque glaze, iceberg lettuce, beef tomato and served in a brioche bun with Heinz ketchup and fries

The American  
Melted Cheddar, cured bacon, sweet  
pickled cucumber  
16.95

The British  
Cured bacon, mayonnaise  
16.95

The Alex James  
Melted Blue Monday, cured bacon  
17.50

The Colonel  
Melted Cheddar, crispy onion rings,  
Colonel Mustard mayonnaise  
16.95

## MAIN COURSES

Wheeler's Fishcake  
Sauce tartare, soft boiled egg,  
buttered leaf spinach  
14.95

Butcher's Steak & Chips  
Béarnaise sauce, chunky chips, piccolo tomatoes  
18.50  
(upgrade to a 28 day aged 8oz Sirloin £6)

Confit Duck Leg  
Fries, Béarnaise sauce, green salad with  
truffle dressing  
15.50

Creamy Polenta, Aged Italian Cheese (v)  
Fricassée of woodland mushrooms,  
extra virgin olive oil  
Starter 7.50 / Main 13.95

Steak Haché Lyonnaise  
Crisp shallots, garlic butter, piccolo tomatoes,  
cornichons  
13.95

Gnocchi, Fresh Tomato Sauce (ve)  
Fricassée of woodland mushrooms,  
cherry tomatoes, fresh basil  
Starter 7.50 / Main 13.95

## SIDES

Buttered Leaf Spinach (v) 3.50 / Chunky Chips (ve) 3.25 / Green Salad, Truffle Dressing (ve) 3.50  
Fries, Sea Salt (ve) 3.25 / Crispy Onion Rings (ve) 3.25 / Buttered Garden Peas (v) 3.25

## DESSERTS

Traditional Rice Pudding (v)  
Armagnac drunken prunes  
6.50

Autumn Fruits  
Poached in Sparkling Wine (ve)  
Speak to your server for today's flavour  
6.50

Chocolate brownie (v)  
Milk ice cream  
6.50

Alex James' Blue Monday  
or Somerset Mature Cheddar (v)  
Fig chutney, Peter's Yard biscuits  
7.50

Icée Creams & Sorbets (v)  
Speak to your server for today's flavours  
5.95

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products.



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