s欺eak sole

## SMALL PLATES

ZUCCHINI FRIES
lemon \& tahini yoghurt (v) (veo)
HONEY \& MUSTARD GLAZED PIGS IN BLANKETS
SLOW COOKED BEEF BRISKET \& MATURE CHEDDAR SPRING ROLLS sweet chilli mayo
6.5 PARSLEY\& LEMON SOLE GOUJONS
tartare sauce
7.5 HONEY\& GOCHUJANG KING PRAWNS 8.5 BBQ dipping sauce (ngo)
7.5 ROASTED RED PEPPER \&

7

HARISSA HUMMUS
pomegranate molasses, toasted pitta (ve)

## MAIN PLATES

CORNISH DAY BOAT SOLE FILLET (NGO) grilled
tempura battered
HOMEMADE BEETROOT FALAFEL, HOUSE SLAW (VE)(NG)

THE BIG MICK BURGER
$60 z$ Angus beef burger, mature cheddar, maple syrup bacon, mustard mayo, brioche bun

## STEAKS <br> 28-DAY DRY AGED ANGUS BEEF

$80 Z$ FLAT IRON (NG)
12
$80 Z$ SIRLOIN (NG)
19
16OZ CÔTE DE BOEUF (NG)
40

## STEAK SAUCES

## ALL 2

WILD MUSHROOM \& PANCETTA (NG)
GREEN PEPPERCORN (NG)
SALSA VERDE (VE)(NG)
ROQUEFORT (NG)

## SIDES

| SKIN ON FRIES (NG)(VE) | 5 | CHEFS HOUSE SALAD (VE)(NG) | 5 |
| :--- | ---: | :--- | :--- |
| MAC \&CHEESE | 7.5 | TENDERSTEM BROCCOLI, | 5 |
| FILTHY FRIES (NG) | 7.5 | MARMITEBUTTER (NGO)(V)(VEO) | 5 |
| CREAMED SPINACH (NG)(V) | 6 | CREAMYMASH, SLOW COOKED | 7.5 |
| GARLIC \& ROQUEFORT MUSHROOMS (NG) | 6 |  |  |

## SOMETHING SWEET

