



COCKTAILS

BONE DRY MARTINI 8.50
Bone Marrow Black Cow vodka, Noilly Prat dry vermouth, pink peppercorn, sea salt & blue cheese olive

IN BLOOM 8.50
Tanqueray gin, Campari, Yellow Chartreuse, lemon, almond & scarlet dust

STONESTREET SWIZZLE 8.00
Grey Goose Citron vodka, Disaronno Amaretto, raspberry, lime, Angostura bitters & candy floss

ROSATO SPRITZ 9.50
RinQuinQuin Peach liqueur, Cocchi Rosa vermouth, strawberry & rose cordial, lime & Rosato Spumante

OYSTERS

NATURAL (each) 3.00
shallot vinegar & tabasco

SCRUMPY FRIED (three) 9.00 / (six) 18.00
hot mayo

BONE MARROW BAKED (three) 9.00 / (six) 18.00
tarragon crumb & gravy

STARTERS

SUGAR PIT PORK RIB 9.50
chilli jam, 'slaw & toasted peanuts

CHARCOAL SALMON 12.50
fennel, rocket & rye

SHORT RIB SCOTCH EGG 9.00
marrow gravy & crispy shallots

FRIED GOAT'S CHEESE 8.50
chimichurri, tomatoes & pickled onion

ASPARAGUS 10.50
doddington, hazelnut & béarnaise

STICKY CHICKEN WINGS 8.50
sesame & spring onion

CRISPY CHILLI SQUID 9.50
'slaw & hot mayo

CRAB TOAST 12.50
avocado, grapefruit & chilli

SCALLOP & SUGAR PIT PORK 15.50
apple & celeriac

OFF THE COALS

The very best British beef, butchered & dry-aged in-house using Himalayan salts. All our beef is dry-aged for a minimum of 35 days before being cooked on our open flame charcoal grill. Feast on a sharing steak or select your own cut.

SHARING CUTS
Served at market weight & price.
Ask for advice on how much to order.

CHATEAUBRIAND PORTERHOUSE BONE-IN RIB

SAUCES

BÉARNAISE
PEPPERCORN
BONE MARROW GRAVY
CHIMICHURRI
BLUE CHEESE

RUMP (300g) 19.50
SIRLOIN (350g) 27.00
RIB-EYE (350g) 29.00
FILLET (250g) 36.00

WARRENDALE WAGYU
Full blood Wagyu from the Yorkshire dales. Ask your server for today's cut.



MAINS

BROWN BUTTER & MAPLE CHICKEN 21.50
straw fries & béarnaise

CRAB LINGUINE 19.50
chilli, fennel & lemon

BURGER 16.50
comté & straw fries

MONKFISH TAIL 22.50
tandoori spice, mango salsa & pickled veg

BLACK PIG 26.00
hasselbacks & wild garlic yoghurt

LAMB RUMP 19.50
bbq aubergine & charred gem

CAULIFLOWER STEAK 17.50
chipotle, goat's cheese & hazelnut

SIDES

DODDINGTON & ROCKET SALAD 4.00

MASH & GRAVY 3.50

SESAME 'SLAW 3.50

BEEF DRIPPING MUSHROOMS 4.00

TOMATO & PICKLED ONION SALAD 4.50

DRIPPING CHIPS 4.00

MAC CHEESE 5.00

GARLIC POTATOES 4.00

BROCCOLINI & CHILLI BUTTER 4.50

BABY GEM & BLUE CHEESE SALAD 4.50

STRAW FRIES 3.50

ONION RINGS 3.50

BREAD & BONE MARROW BUTTER 4.00

PLEASE ASK YOUR SERVER IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS.
PLEASE BE AWARE OUR KITCHEN DOES CONTAIN NUTS & OTHER ALLERGENS. FULL ALLERGEN MENU AVAILABLE ON REQUEST.