
SIDES 3.50 ea.

Hand cut chips
Macaroni cheese
Baked potato/sour cream and chive
Onion rings
Creamed spinach
Tomato and onion salad
Green salad

GORAM VINCENT

ADD 3 ea.

Onion loaf/Grilled beef tomato
Flat cap mushroom/Bone marrow/
Fried egg

SAUCES 1.95 ea.

Peppercorn/Béarnaise/Blue cheese
Bone marrow gravy/Anchovy hollandaise

STARTERS

JUMBO PRAWN COCKTAIL 14.50
Tiger prawns/shredded lettuce/avocado/
pink grapefruit/classic cocktail sauce/pain de campagne

POTTED HAM HOCK 7.95
Slow cooked ham hock pressed and chilled/
tangy pineapple pickle/grilled Altamura bread

SEVERN & WYE SMOKED SALMON CLASSIC 9.50
Severn & Wye smoked salmon/soft boiled
quail eggs/capers/cornichons/shallots

IoW TOMATO CAPRESE SALAD 7.50
Isle of Wight heritage tomatoes/creamy buffalo
mozzarella/fragrant basil/chilli flakes/shallots/
a drizzle of balsamic

BAKED SCALLOP PIE ON THE HALF SHELL 13.50
Scallops baked/chestnut mushrooms/shallots/
creamy Gruyère sauce/flaky pastry

DEVILLED KIDNEYS 8.50
Pan-fried Welsh lamb kidneys/piquant sherry vinegar
and chilli sauce/toasted Altamura bread/
dandelion and parsley salad

**BARBECUE GLOUCESTER OLD SPOT,
ST. LOUIS CUT RIBS** 8.50
Prime Gloucester Old Spot pork ribs/
signature barbecue sauce/pickled red chilli

SALT BAKED BEETS AND ROASTED HAZELNUTS 8.50
Salt baked beetroots/whipped goats cheese/
baby kale/golden beet puree

STEAK

STEAKS CUT TO SIZE
Steaks start at 500g and are subject to what cuts we
have on the day and bigger cuts are priced per 100g.
these are best to share or unless your really hungry.

CHATEAUBRIAND 13.00/100g
PORTERHOUSE 9.00/100g
T-BONE 8.25/100g
ON THE BONE RIB STEAK 8.25/100g
RIB-EYE 300g 31.50
SIRLOIN 400g 29.50
AGED RUMP 300g 22.50
ONGLET 225g 19.95

GnV BURGER, FRENCH FRIES 15.95
200g burger/burger relish/pancetta/cheese/
tomato/red onion/pickles/seeded bun

FROM THE SMOKER

We are really proud of these signature dishes. It's been a
real labour of love perfecting our rubs and marinades we
hope you enjoy eating them as much as we do creating them.

BEEF BRISKET 17.50
Pickled red cabbage/barrel aged feta/fennel/pomegranate

PASTRAMI 19.50
Salt baked celeriac/dill pickles

30 DAY AGED BEEF RIB 22.50
Baked sweet potato/bib salad

MAINS

WHOLE SEA BASS EN PAPILOTE 18.50
Pickled fennel/clams/tomato/samphire
all steamed in white wine

MONKFISH GRILLED OVER CHARCOAL 19.95
L'Américaine sauce

NATIVE LOBSTER, HALF/WHOLE 27.50/57.00
Garlic butter/homemade mayonnaise/
herb salad/French fries

RACK OF WELSH LAMB 28.00
Peas/beans/goats curd salad

ROAST NORMANDY POUSSIN 17.50
Black pudding hash/fried hens egg

FALAFEL AND CHICKPEA SALAD 14.95
Red cabbage slaw/Tahini sauce

SPICED CAULIFLOWER STEAK 14.95
Pomegranate and fennel salad/
sumac mint and red onion yoghurt

SUPERFOOD SALAD 12.50
Baby kale/edamame beans/quinoa/sprouts
ADD rump steak 4.50/chicken 2.50/
smoked mackerel 2.50/halloumi 2.00

For special dietary requirements or allergy information, please speak with our
team before ordering. Although we endeavour to do so, we cannot guarantee that any
of our dishes are allergen free due to possible 'Cross Contamination' in kitchen
environments. All of our prices include VAT. A discretionary service charge of 10%
will be added to your bill.

DESSERT TROLLEY

CHARLOTTE ROYALE 6.50
Home-made jam Swiss roll/raspberry liquor/raspberry and strawberry bavarois

18 LAYER BLACK FOREST GATEAUX 6.50
Channel Island cream

PEANUT BUTTER CHEESECAKE 6.50
Oreo cookie base/strawberry ice cream

HOME MADE CHERRY PIE AND CUSTARD 6.50

KNICKERBOKER GLORY 6.50
Layers of pineapple/strawberry/pistachio/vanilla ice cream/
Italian meringue/cherry on the top

CHEESE SELECTION 12.50
Selected by Harvey and Brockless/crisp breads/fruits and chutneys