

GORAM VINCENT

SIDES 3.50 ea.

Hand cut chips
Macaroni cheese
Baked potato/sour cream/chives
Onion rings
Green beans
Chantenay carrots
Green salad

ADD 3 ea.
Grilled beef tomato/Fried egg
/Flat cap mushroom

SAUCES 1.95 ea.

Peppercorn/Bone marrow gravy/
Béarnaise/Anchovy hollandaise

SERVING TIMES

Monday to Saturday | 12:30-14:30; 17:30-21:30
Sunday | 18:00-21:30

STARTERS

CARPACCIO OF LIMOUSINE BEEF Aged Parmesan/watercress	8.50
PIG'S TROTTERS AND BACON ON TOAST Braised pig trotters/streaky bacon/apple/mustard	7.50
GARLIC ROAST SCALLOP AND TIGER PRAWNS Scallops roasted in the shell/ garlic butter alongside juicy tiger prawns/lemon/watercress	11.95
CHICKEN BROTH Girolles/peas/broad beans/asparagus/sweetcorn	7.50
BARBECUE GLOUCESTER OLD SPOT, ST. LOUIS CUT RIBS Prime Gloucester Old Spot pork ribs/ signature barbecue sauce/pickled red chilli	8.50
JERUSALEM ARTICHOKE AND PAVE COBBLE CHEESE SALAD Roasted artichokes/Pave cobble cheese/hazelnuts/pearl spelt/apple/baby kale/dandelion.	7.50

STEAK

STEAKS CUT TO SIZE

Our steak sizes start at 500g and are subject to the cuts we have on the day. Bigger cuts are priced per 100g, these are best to share or unless you're 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 300g	29.50
AGED RUMP 300g	22.50
ONGLET 225g	19.95

GnV BURGER, FRENCH FRIES	15.95
200g Burger Patty/burger relish/bacon/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.

SMOKED LAMB RUMP	27.50
Cold smoked, cooked over charcoal/ spring onion/ baked potato puree	
PASTRAMI	19.50
Salt baked celeriac/Pickled Red Cabbage	
30 DAY AGED BEEF RIB	22.50
Baked sweet potato/bib salad	

MAINS

BREADED PLAICE Warm tartare sauce/minted pea puree	18.50
HAKE GRILLED OVER CHARCOAL White bean and chorizo Catalan stew	14.95
HALF ROAST CORNFED CHICKEN Jus roti	16.75
FALAFEL AND CHICKPEA SALAD Red cabbage slaw/Tahini sauce	14.95
SPICED CAULIFLOWER STEAK Pomegranate and fennel salad/ sumac mint and red onion yoghurt	14.95
SUPERFOOD SALAD	12.50
Baby kale/edamame beans/quinoa/sprouts ADD	
Rump steak	4.50
Smoked mackerel	2.50
Halloumi	2.00
Chicken	2.50

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.

DESSERTS

BAKED RICE PUDDING Stewed orchard fruit	6.50	
LEMON TART Raspberry sorbet	6.50	CHOCOLATE MOUSSE Chantilly cream 6.50
BAKED NEW YORK CHEESECAKE Blueberry compote	6.75	
CRÈME BRÛLÉE Rich vanilla custard/crystallised sugar	6.50	
CHEESE SELECTION Selected by Harvey and Brockless/crisp breads/fruits and chutneys	12.50	