

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

Ice 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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