

STEAKHOUSE & BAR

Mate & Date Night

Available every Thursday from 3pm 3 courses for £32.95

Sip In Style

2 Cocktails for £15 From our seasonal sips or cult classic selection.





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All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens / intolerences before ordering. Scan QR code for full allergen menu.

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

*excludes bank holidays, key dates and peak festive period - please see our website for full details.





Sticky sesame chicken

w/ ginger teriyaki glaze, spring onion θ sesame seeds

Prawn cocktail

w/ baby gem, tomatoes, cucumber & malted bloomer

Crispy calamari

w/ spring onion, chilli & roasted garlic aioli

Creamy mushrooms **(V)**

w/ toasted bread

Fully loaded hash browns 🛚 🗇

w/ gooey nacho cheese, ranch dressing, pico de gallo, guacamole, jalapeño & shaved Italian hard cheese Vegan option available on request Add bacon or pulled pork for +£1.50

Hanging Skewers

All served with skin on fries, house salad, garlic bread & choice of sauce; ranch, chimichurri, BBQ, mint yoghurt

Herb marinated chicken

w/ courgette, peppers & onion

Lamb kofta

w/ peppers, onion & mushroom

Pork & chorizo

w/ courgette, peppers & onion

Teriyaki vegetables 🕖

w/ onion, mushroom & teriyaki sauce

Double up and add an extra skewer for +£6.50

Mains 11111000010101010101111111000110101000

Chicken parmigiana

fried chicken topped with mozzarella w/ a tomato, vegetable pasta, rocket & shaved Italian hard cheese

Roasted aubergine (e)

w/ Cali grains, kale & chimichurri

Grilled seabass

w/ Cali grains, kale, chimichurri & ranch dressing

Full rack of ribs

slow cooked in house rub bbq sauce w/ house slaw, corn on the cob and skin on fries

Steaks



sourcing grass fed native prime steers and heifers including traditional beef Shorthorn, Hereford cattle & Aberdeen Angus.

CHOOSE YOUR STEAK OR PLATTER ALL SERVED w/ TOMATO, MUSHROOM & WATERCRESS

Rump 7oz recommended medium rare

Sirloin 8oz recommended medium rare

Prime ribeye 8oz recommended medium

Prime ribeye 12oz recommended medium +£8

skin on fries, chunky chips, tater tots, house salad or sweet potato fries +£1.50 or truffle & Parmesan fries +£1.95

CHOOSE YOUR SAUCE: from red wine Bordelaise, Béarnaise, peppercorn, chimichurri or garlic & parsley butter



UPGRADE YOUR STEAK: w/ribs +£10.95

w/ a skewer of garlic tiger prawns +£8.50

Burgers

All served with skin on fries

Harper's weighburger

double beef patty w/ streaky bacon, Cheddar cheese, burger sauce, crisp lettuce & red onions

Plant based burger

w/ black bean chilli, crisp lettuce, red onion, gherkin & spicy gochujang ketchup

Buttermilk chicken burger

fried chicken w/ bacon, chipotle mayo, red onions & crisp lettuce

Add Burger **Toppers**

Burger patty +£3 | Cheese +£1.50 | Pulled pork +£2 Bacon +£1.50 | Jalapenos +£1.50 | Black bean chilli +£2

Desserts

Apple & cinnamon pie (V)

classic sweet pastry w/ vanilla ice cream or custard

Double chocolate brownie (V)

w/ rich chocolate sauce & vanilla ice cream

Sticky toffee pudding (V)

w/ salted caramel sauce & vanilla ice cream



White & dark chocolate mousse V

w/ raspberry sauce & a flake or caramel & Rossini curl











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