

MENU

GRAZING & SALADS

BAKED BREAD

Herby garlic butter, olive oil, balsamic. 5 (Vg)**

MIXED OLIVES

Green and kalamata pitted olives. 4 (Vg)

THREE CHEESE FOCACCIA

Mozzarella, cheddar and pecorino. 6 (V)

GARLIC BUTTER FOCACCIA

Herby dipping garlic butter. 5 (Vg)**

CAESAR SALAD

Charred garlic croutons. 8/16

STARTERS

ROASTED TOMATO SOUP

With Welsh rarebit 8 (Vg)**

BUTCHERS SCOTCH EGG

Black pudding, pork and onion sausage, pickled scotch egg, raisin ketchup. 8

BAKED WILD MUSHROOMS

Wild mushrooms, garlic and mushroom veloute, pecorino crumb, sea salt croutons. 8/16 (Vg)**

SALMON FISHCAKE

Salmon, coriander & ginger fishcake with cucumber and chilli slaw & chilli jam 9/18

CALAMARI

Salt and pepper calamari, garlic sauce. 8/16

CHICKEN WINGS

Rum glaze, chilli, coriander, spring onion, toasted sesame seeds with kitchen slaw. 8/16

SHARING BOARDS

GREAT FOR SHARING 2-3 PEOPLE

NACHO BOARD

Baked nachos loaded with jalapenos, cheddar, mozzarella, pecorino, kitchens guacamole, sour cream, kitchens tomato salsa. 12 (V)

CHARCUTERIE BOARD

Deli meats, buffalo mozzarella, bread, pitted olives, raisin ketchup, tomato chutney, olive oil. 18

BAKED ANGIDDY BOARD

Baked wheel of Angiddy cheese, served with bread, red onion marmalade. 16 (V)



STEAKS AND GRILLS

DRY AGED, GRASS FED, WYE VALLEY, NATIVE BREED BEEF.

All served with Chips, Onion rings, Grilled beef steak tomato, Caesar wedged salad

SAUCES 3^{GBP} Peppercorn | Blue cheese | BBQ rum glaze

SURF AND TURF 5^{GBP} Scampi | Calamari | Fried chicken | Scotch egg | Kofta

CHARRED VEGETABLES 5^{GBP} Broccoli, chilli, soy, sesame seed (Vg) | Asparagus, salt, pepper & pecorino (Vg)**

100Z SIRLOIN

Well marbled steak, with a firm texture. 30

70Z FILLET

Very lean and tender steak. very little fat. incredible when paired with our sauces. 34

100Z RIBEYE

Great flavour, pockets of fat baste the steak as it cooks, tender texture. 32

160Z RUMP

large, tasty and lean cut. A little firmer texture than other cuts. 30

KITCHENS RIBS

Rum glaze. 26

HUNTERS CHICKEN

Marinated grilled chicken, bacon, cheddar, mozzarella, rum glaze. 18

120Z GAMMON

Topped with two hens eggs. 22

LAMB KOFTA

Lamb koftas, cooked on our grill, cucumber and mint yoghurt, kitchen slaw, fries. 20

CHARGRILLED SAUSAGE

12oz pork and garlic sausage, cooked on our grill, chilli glaze, bacon, crispy onions, kitchen slaw, fries. 20

SIDES Plain fries (Vg) 5 | Cheese and bacon fries 7 | Chilli beef fries 7 | Jacket potato (Vg) 4 | Chips (Vg) 5

Green wedge salad (V) 5 | Onion rings (V) 6 | Panko mozzarella (V) 6 | Jalapeno poppers (V) 6 | Kitchen Slaw (V) 4

SAUCE POTS Garlic sauce (V) 1 House sauce (V) 1 Ugly hot chilli sauce (Vg) 1 Rum glaze (Vg) 1 Caesar sauce 1

STACKS

All our beef patties are prepared in our kitchen using cuts of Wye Valley ground beef. We cook all our burgers to 70c.

Every stack is served in a butter toasted demi-brioche soughdough bun, emmental cheese, American cheese, garlic sauce, shredded lettuce, beer pickled shallots, bucket of fries and house sauce on the side.

ADD AN EXTRA PATTY FOR 4^{GBP}

THE CLASSIC

5oz beef burger, smokey bacon. 16

THE EL DIABLO

5oz beef burger, jalapenos, smokey bacon, breaded jalapeno popper, ugly hot sauce. 18

THE BACONATOR

5oz beef burger, candied bacon, bacon jam, diced smokey bacon, baconaise. 20

QUADZILLA

4 of our 5oz beef burgers, 8 rashers of smokey bacon, 4 double cheese, house sauce. 32

THE CAPTAIN

5oz beef burger, our slow and low pulled beef brisket, bbq rum glaze, smokey bacon. 18

THE CHEEZZEBURGER

5oz beef burger, smokey bacon, double cheese, 4 mozzarella sticks, bbq rum glaze. 20

CLUCKIN' CAESAR

Kitchens southern style fried chicken, smokey bacon, pecorino, caesar sauce 18

THE HELL-O-UMI

Kitchens southern style fried halloumi patty, onion rings, ugly hot sauce. 16 (V)

THE ARGY BHAJI

Cauliflower and shallot bhaji, mango chutney. 16 (Vg)**

CLASSICS

BEER BATTERED FISH

Chunky chips, beer batter, buttery pea puree, proper tartar sauce, lemon. 18

GIANT STEAK AND ALE PIE

Our legendary steak pie with mash potato, buttery peas puree, gravy. 18

WHITBY WHOLETAIL SCAMPI

Chunky chips, buttery peas puree, proper tartar sauce, lemon. 16

SUNDAY LUNCH

ONE COURSE £17 | THREE COURSE £28 | EVERY SUNDAY 12pm - 2pm

Children under 12yrs ONE COURSE £8 (*excluding dishes)

CHICKEN SUPREME WITH SAGE & ONION STUFFING & PIG IN BLANKET, TOPSIDE OF BEEF GIANT YORKSHIRE, ROOT CRUMBLE* (Vg)**

All served with our vegetable boards of garlic and thyme roast potatoes, carrots and honey roasted parsnips, braised red cabbage, broccoli, asparagus, cauliflower cheese and a jug of gravy.

SIDES 8 Pigs in blankets and cranberry sauce 8 | 2 Giant Yorkshires 4 | Jug of gravy 1 | Cauliflower cheese 5 (V)

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce, honeycomb. 8

CHOCOLATE PECAN BROWNIE

Hot chocolate sauce, caramel sauce, chocolate mud, vanilla ice cream. 8 (Vg)**

BISCOFF CHEESECAKE

All things biscoff, biscoff cheesecake, biscoff milkshake, biscoff sauce, biscoff crumb. 8

RASPBERRY & WHITE CHOCOLATE BREAD & BUTTER PUDDING

Raspberry sauce, shortbread crumb, white chocolate & custard. 8

APPLE BERRY CRUMBLE

Apple, forest berries, oat crumb, custard. 8 (Vg)**

ETON-CREAM TEA-MESS

Layers of crumbled scones, strawberry sauce, strawberry jam, clotted cream, vanilla ice cream. 8

BROOKES DAIRY ICE CREAM

ONE SCOOP 2^{GBP} or THREE SCOOPS 5

Vanilla | Welsh Gold | Chocolate
or

GRAB A 0.5L TUB HOME TO ENJOY LATER 7

Vanilla | Welsh Gold | Chocolate

CHEESE BOARD

ADD 50ml MEASURE OF ROC PORT 3

One measure of Roc port per cheese board.
Biscuits, tomato chutney, grapes. 10

KIDS MENU

STARTERS

NACHOS

Cheddar, mozzarella, guacamole, sour cream, salsa. 4 (V)

MOZZARELLA STICKS

Tomato chutney. 4/8 (V)

MAINS

WHITBY WHOLETAIL SCAMPI

Proper tartar sauce. 8

CHEESEBURGER

Brioche bun, beef burger, emmental cheese, American cheese and fries. 8

DESSERT

ICE CREAM SUNDAES

Either sticky toffee or chocolate oreo. 5

BROOKES DAIRY ICE CREAM 125ML TUB

Vanilla | Welsh Gold | Chocolate

PLEASE ASK YOUR SERVER FOR ANY ALLERGEN ADVICE.
ALL WEIGHTS ARE APPROXIMATE UNCOOKED.
(Vg)** DISH THAT REQUIRES ALTERATION BY THE KITCHEN