

Our Steaks

The Hereford is one of the UK's oldest native beef breeds, originating in the County of Herefordshire in the mid 1700s. Hereford cattle reared in the traditional way produce quality beef that is naturally marbled, succulent and full of flavour.

We mature all of our beef in-house in our bespoke maturation chills for a minimum of 28 days. We cut steaks every day and the available weights are displayed on our blackboards throughout the restaurant. Larger cuts are available upon request.

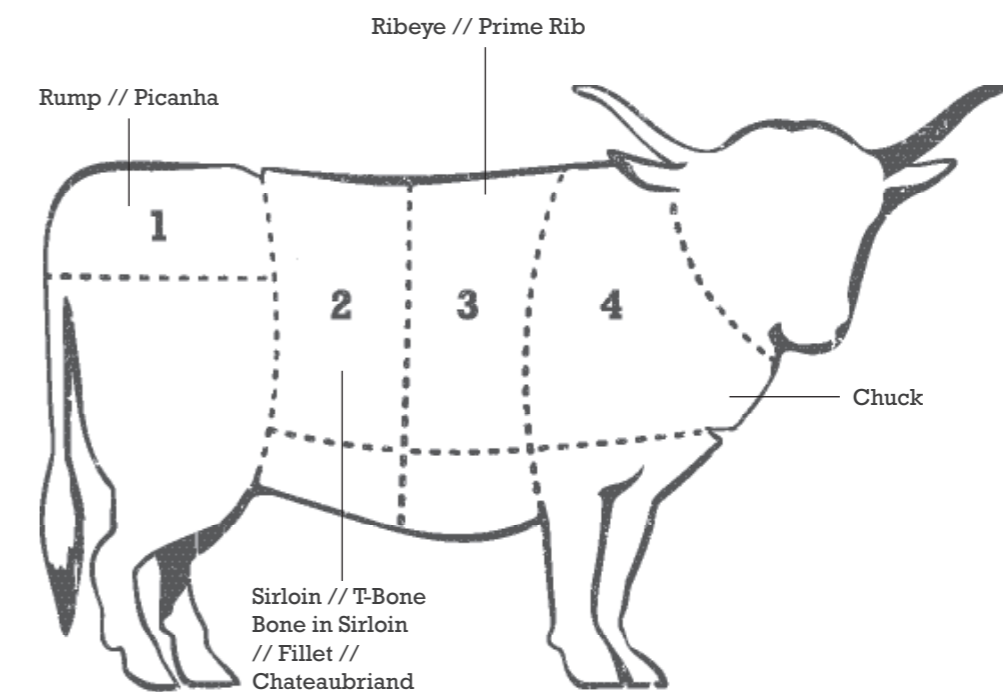
All of our steaks are cooked to your preference over charcoal in our Josper oven. We keep it at 375-400°C to turn the best British beef into a great smoky, flavourful steak.

Our Burgers

We grind whole chucks in-house using specialist equipment to produce the juiciest burgers. We use chucks due to their meat to fat ratio (80:20) that gives our burgers their great flavour.

The whole chucks are butchered by our chefs and ground three times using state of the art machinery. Our patties are ground in a low friction environment, retaining the protein structures giving the tastiest, juiciest burgers around. We only use 100% beef. All we add is seasoning when they are smashed on the grill.

Our Josper burger is served medium-rare, with a warm red centre. If you prefer a well done burger our other burgers are a great choice.



Starters

Bread & Chimichurri £4 // Olives £3.

Beetroot & Goats Cheese (v) £6.00

Golden & purple beetroot with goat cheese, mixed cress served with a red wine vinegar shallot dressing.

Tempura King Prawns £12.00

Tempura king prawns, dashi soy dipping sauce, shredded mooli.

Panko Pork Belly £7.00

Slow roasted pork belly, panko breadcrumbs, kecap manis.

Prawn & Crayfish Cocktail £8.00

Prawns, crayfish, marie rose sauce, shredded lettuce.

Crispy Soft Shell Crab £12.00

Crispy soft shell crab, mixed leaves, sweet chilli dipping sauce.

Duck Breast Prosciutto..... £8.00

Duck breast cured in house with brandy, port, garlic, thyme & chinese 5 spices. Served with rocket & honey dressing.

10 Chicken wings..... £7.00

Chipotle // Lemon Pepper // BBQ // Honey Garlic // Hot // Cajun Dry Rub

Salmon Poke Salad £9.00

Salmon sashimi, avocado, soy sauce, mirin, sesame seeds, fresh chilli, shredded mooli.

Burgers

All served with Fries or Salad.

Chop Bloc Burger (bacon £1) £12.00

Our interpretation of a classic American “smashburger” A Double 100g patty smashed on the grill, cheddar cheese, ketchup, mayo, mustard, lettuce, tomato, onion, artisan brioche bun. The classic Chop Bloc burger.

Josper Bacon Burger.....£14.00

Our premium 300g patty burger, cooked medium rare on the Josper, double cheddar cheese, bacon, ketchup, mayo, mustard, lettuce, tomato, onion, artisan brioche bun.

Soy & Lime Chicken Burger £12.00

Chicken thighs marinated in lime, soy sauce, garlic & ginger cooked over charcoal on the Josper. Served with tomato, mooli, avocado, and lime mayo on our artisan brioche bun.

Trio Soft Shell Crab Sliders £15.00

A trio of soft shell crab sliders, served with accompanying dipping sauces on our artisan brioche buns:

- *Sriracha Mayo & Asian slaw*
- *Lime Mayo, fennel, dill*
- *Bacon, lettuce, tomato, chipotle aoili*

Veggie Burger (v) £11.00

Homemade quinoa & lentil patty, mushrooms, roasted peppers, hummus, feta served on our artisan brioche bun.

Japanese Baby Back Ribs..... £7.50

Half rack of slow cooked baby back ribs, marinated in a Japanese style sauce, spring onion garnish.

Mac & Cheese Bites (v) £6.00

Mac & cheese rolled in panko breadcrumbs, fried and served with spicy sriacha ketchup.

Salt & Pepper Squid..... £7.00

Fried squid, salt, pepper served with a Spanish aoili.

Scallops £10.00

Pan-fried scallops, crumbled crispy pork crackling pureed corn, pico de gallo & beurre blanc.

Gin & Tonic Salmon £9.50

Salmon cured in Beefeater gin, a Fever Tree tonic & grapefruit jelly, Beefeater pickled cucumber, fresh grapefruit, dill crème fraîche served with rye crispbreads.

Brisket Beef Croquettes..... £7.00

Slow smoked brisket, mashed potato, panko breadcrumbs, smoked chilli jam.

Beef Chorizo Platter £6.50

Homemade beef chorizo sausages, roasted on the Josper, served with gerkins, pickled onions, dijon mustard and toasted bread.

Main Courses

Herb Roasted Chicken £12.00

Roasted half chicken, marinated in herbs & chimichurri.

Rack of British Lamb £20.00

Josper roasted rack of lamb, roasted plum tomatoes, olive tapenade & veal jus.

Mac & Cheese (v) (Bacon £2) £10.00

Homemade macaroni cheese.

Salmon & Samphire £12.00

Pan-fried salmon, samphire, yellow tomatoes, sautéed potatoes & fish sauce.

Roasted Cod Prosciutto £16.00

Roasted cod fillet wrapped in prosciutto, roasted courgettes & peppers, parsley lemon butter sauce.

Veggie Pie (v) £10.00

Sweet potato, green beans, red onion, coconut milk, topped with mash.

Superfood Salad (v) £9.50

Golden & purple shredded beetroot, tenderstem broccoli, sliced orange peppers, avocado, red cabbage, quinoa, pumpkin seeds, blueberries with an apple cider vinegar dressing.

Sliced Rump Steak (225g) £16.00

Soy Lime Marinated Chicken Thighs £14.00

We only serve the very best British Hereford Beef. All of our beef is grass fed and has been hand selected and dry aged for 14 days especially for us. We continue to mature all of our beef in house for a minimum of 28 days. We cut and butcher all of our beef in our kitchen so we can ensure its quality.

Our bone-in steaks are cut to the minimum weights available to ensure proper thickness.Larger sizes can be cut upon request as we cut everything in-house.

All of our steaks are cooked to your preference over charcoal in our Josper oven, imparting a great smoky char.

Steaks

Larger sizes are available upon request. All Steaks served with a sauce of your choice.

T – Bone£6 per 100g
(500g // 600g // 700g // 800g)

Bone in Sirloin£6 per 100g
(500g // 600g // 700g // 800g)

Chateaubriand£10 per 100g
(600g - 1200g)

Prime Rib£6 per 100g
(800g / 900g / 1kg / 1.1kg / 1.2kg)

Sirloin 300g £22 // 400g £26

Ribeye 300g £22 // 400g £26

Fillet 225g £24 // 300g £30

Rump 300g £16 // 400g £19

EXTRAS

Whole Lobster £30.00

Half Lobster £16.00

Fried Eggs £2.00

Brisket Beef Croquette £4.00

CHOOSE A SAUCE

Peppercorn // Béarnaise // Chimichurri

// Red Wine Veal Jus // Blue Cheese // Weeping Tiger

Chilli

Speciality Steaks

Churrasco Marinated Steaks

Butterfly cut steaks marinated in garlic, olive oil & parsley. Served pink.

Sirloin..... 300g £22.00

Ribeye..... 300g £22.00

Fillet..... 300g £28.00

Chimichurri Ribeye..... 500g £35.00

Large spiral cut ribeye marinated in our house chimichurri sauce.

Chilli Bone-In Sirloin 500g £30.00

Bone in sirloin served sliced, with a Weeping Tiger Chilli & chopped coriander.

Sides

Fries (v) // Fat Chips (v)..... £3.00

Chipotle Fries (v)..... £3.50

Truffle Parmesan Fries (v)..... £4.00

Oxtail Chilli Cheese Fries.....£5.00

Mash & Gravy £3.50

Onion Rings (v)..... £3.00

Corn (v) £4.00

Chipotle Corn (v) £4.50

Rocket & Parmesan Salad (v) £4.00

Blue Cheese Rump 500g £25.00

Rump steak served with rolled blue cheese and a blue cheese sauce.

Korean Ribeye 500g £30.00

Our thick cut ribeye marinated in soy sauce, garlic, fresh chilli, sesame oil, spring onions & sesame seeds.

Josper Roasted Picanha 400g £20

Whole roasted rump cap, sliced to serve with a chimichurri sauce.

Garlic & Parsley Bone-In Sirloin .. 500g £30.00

Bone in sirloin, garlic & parsley butter served with a whole roasted head of garlic & rocket garnish.

Lentils & Beef Chorizo..... £3.50

Mushrooms with Kecap Manis (v)..... £4.00

Sautéed Spinach with Lemon & Garlic (v) £4.00

Mac & Cheese (v) (add bacon £1)..... £4.00

Sautéed Green Beans with Garlic(v) £4.00

Sweet Potato Wedges (v)..... £4.00

Asparagus & Balsamic Glaze (v) £5.50

New Potatoes & Chorizo £4.00

Halloumi Cheese £3.00

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.

Please advise a member of staff if you have any particular dietary requirement. A separate allergen menu is available upon request.