



GRILL & WINE BAR

SHARING PLATTERS

M 19.95 (SERVES 2) - L 36.95 (SERVES 4)

BOYDS MEAT PLATTER ✕

British cured meats, British cheese, lamb & red wine sausages, mixed pitted olives, crispy artichokes, chutney, grilled bread.



STARTERS

SALMON TRIO 9.95

Beetroot cured- horseradish cream, Hot smoked salmon rillette- gherkin- Dill, crisp skin- taramasalta- keta



BUTTERMILK CHICKEN TENDERS 9.25

Chicken tenders battered in buttermilk with sour cream, hot sauce, peppers, spring onions, coriander



PRIMA VERA VELOUTÉ 8.95

Green pea and asparagus velouté, red pepper and goats cheese tortelloni, pickled baby courgette, sun blushed tomato, asparagus tips, green peas, oregano oil



BURRATA 8.95

Honeyed white onions, crispy chilli and scallion, brioche croutons



GRILL

STEAKS

All our steaks are from small British farms, grass-fed, native breeds and cooked on a synergy grill.

Served with confit plum tomato, battered onion ring and choice of sauce

RIB-EYE 200G 26

RIB-EYE 300G 38

FILLET 200G 34

SIRLOIN 200G 26

✕ 32 DAY DRY AGED RIB-EYE 400G 48

CHATEAUBRIAND 500G - FOR TWO 75

Add two sides & two sauces

BOYDS CHEESE PLATTER ✕

Selection of Alsop & Walker Cheeses, grapes, apple chutney, dried apricots, walnuts, crackers, grilled fruit bread.



CHIMICHURRI SQUID SKEWERS 8.95

Satay sauce, salsa piquante, crispy tentacles, roasted peanuts



BEEF SHIN RAVIOLI BRODO 8.95

Beef shin and red wine ravioli in chicken broth, shaved broccoli & cauliflower, tarragon oil, tarragon shoots, chicken skin crumb



FRIED CAMEMBERT 8.95

Kumquat marmalade, black olive gel, chicory, olive & orange biscotti



ROAST BRATWURST 8.95

curry sauce, caramelised fennel, crisp potato



SAUCES 3.95

Béarnaise; Peppercorn; Malbec jus



STEAK TOPPERS 4.95

Caramelised onion & blue cheese



Bacon, bbq sauce & mature cheddar



✕ BOYDS BBQ PLATTER FOR TWO 64.95

Smokey beef rib finished over hot coals, BBQ baby back ribs, Hot Chicken tenders, Krakauer sausage, Tenderstem broccoli tempura with Korean style BBQ sauce, Classic Mac & cheese



ROSEMARY LAMB CHOP 23.95

Kent lamb barnsley chop marinated in Rosemary Greek yoghurt, served with mixed leaf and balsamic and honey roasted baby onions



GRILLED SEA TROUT FILET 22.95

Grilled filet of British Sea trout, spinach, Cockle and marsh herb fricassee, seaweed powder, marsh herb oil crisp skin- taramasalta- keta served with new potatoes



COMFROT CORNER

CUMBERLAND SAUSAGE & MASH 19.95

A taste of the British countryside, Cumberland sausage served with creamy mash and gravy



SMOKED BEEF HOT DOG 13.95

Bavarian beef hot dog, caramelised onion, ketchup, mustard mayo



CLASSIC COTTAGE PIE 19.95

Topped with buttery mash and mature cheddar, served with local vegetables



LENTIL COTTAGE PIE 17.95

Topped with buttery mash and mature cheddar, served with local vegetables



✕ CHICKEN CAESAR SALAD 16.95



SIDES

5.25 EACH

TRIPLE COOKED CHIPS(UPGRADE TO

PARMESAN CHIPS FOR 2.00)

TRIPLE COOKED SWEET POTATO WEDGES

CREAMED POTATO, RUNNY EGG YOLK,

PECORINO, CRISPY POTATO SKIN

✕ Boyds Special

Allergen key: Egg; Milk; Peanuts; Fish; Crustacea; Mollusc; Celery; Mustard; Soya; Tree nut; Sesame;

Gluten; Lupin; Pine Nuts; Sulphites.

GLAZED PORK T-BONE 22.95

Cherry Orchard farm (Southend, Essex) pork T- bone, puffed crackling, apple & cider



HUNTER'S CHICKEN BREAST 21.95

British free range Chicken breast grilled & served with tomato and mushroom ' hunter' ragout



BOYDS CHEESE BURGER 17.95

Mature cheddar, burger sauce, baby gem, beef tomato, battered onion ring, triple cooked chips



VEGAN CHEESE BURGER 17.95

Moving Mountains burger, vegan or dairy cheese, vegan chipotle mayo, beef tomato, baby gem, battered onion ring, soft bun, triple cooked chips



BEER BATTERED COD 21.95

Scottish Cod, triple cooked Chips, crushed peas & tartare sauce



SEASONAL VEGETABLE SALAD 16.95

*Ask for allergens

ROASTED VEGGIES

Peppers, courgettes & asparagus

CRIMSON HARVEST SALAD

Red lettuce, cherry tomatoes, bell pepper, beetroot, oil vinegar,

LOCAL VEGETABLES