STARTERS / SMALL PLATES

KING PRAWNS 12
Pan-fried king prawns with garlic & chilli butter served on toasted focaccia and topped with crumbled goats cheese.

LAMB CUTLETS 13
Lamb cutlets coated in our gunpowder seasoning, Indian carrot salad and pomegranate yogurt.

SALT & PEPPER SQUID 9.5
Crispy coated squid topped with a sweet chilli sauce.

FIREPIT WINGS 9
Fried chicken wings coated in our Firepit glaze, topped with sesame seeds, sliced spring onion and chillies.

SALT & PEPPER WINGS 9
Crispy chicken wings, Asian vegetables and our salt & pepper seasoning.

BALLS OF FIRE 9
Potato, cheese, jalapeños and spices coated in panko breadcrumbs, topped with sriracha mayo, crispy onions and sliced chillies.

BABY BACK RIBS 12
Pork ribs coated in our Firepit glaze, topped with sesame seeds, sliced spring onion and chillies.

LAMB KOFTA 10
Our homemade lamb kofta served with hummus, mint yoghurt and pomegranate seeds.

CORN 'RIBS' 8
Crispy corn on the cob, Firepit glaze, chillies and spring onions.

SALT & PEPPER CAULIFLOWER 'WINGS' 8
Crispy cauliflower, Asian vegetables and our salt & pepper seasoning, topped with sweet chilli sauce, sliced spring onion and chillies.

PRAWN COCKTAIL 10
Baby prawns coated in Marie Rose sauce with baby gem lettuce and focaccia.

HALLOUMI FRIES 8
Deep fried halloumi, served with a sweet chilli dip.

PIGS IN BLANKETS 7
Mini chipolata sausages wrapped in streaky bacon coated with maple syrup.

BURGERS

All served with skin-on fries. Ask your server about upgrades.

THE FIREPIT BURGER 22
4oz homemade steak patty topped with cheese, southern fried chicken breast, fried crispy halloumi and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin and garlic mayo.

BLACK & BLUE BURGER 19
Two 4oz homemade steak patties topped with Blacksticks Blue cheese and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin, smoked streaky bacon and garlic mayo.

BACON CHEESEBURGER 18
Two 4oz homemade steak patties topped with cheese and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin and Firepit sauce.

DEVIL BURGER 19
Two 4oz homemade steak patties, topped with jalapeños, cheese and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion and sriracha mayo.

SOUTHERN FRIED CHICKEN BURGER 17
Southern fried chicken breast topped with cheese and smoked streaky bacon, on a toasted brioche burger bun with lettuce, tomato, red onion, gherkin and mayonnaise.

CAJUN CHICKEN BURGER 17
Grilled Cajun chicken breast topped with cheese and smoked streaky bacon, on a toasted brioche bun with lettuce, tomato, red onion, gherkin and garlic mayo.

SPICY BEAN BURGER 15
Crispy coated spicy vegetable and bean burger, on a toasted vegan brioche burger bun with lettuce, tomato, red onion, gherkin and vegan mayonnaise.

FISH

FISH & CHIPS 20
Battered haddock served with chunky chips, garden peas and tartar sauce.

SALMON SUPREME 25
Pan-fried salmon supreme served over rigatoni pasta, sea food veloutè, baby prawns and sun-blushed tomatoes.

SALADS

CHICKEN CAESAR SALAD 18
Baby gem lettuce coated in Caesar dressing, topped with chicken breast, smoked streaky bacon, croutons and parmesan cheese.

STEAK & BLUE CHEESE SALAD 20
Fillet tail and Blacksticks Blue cheese, served on a mixed leaf salad with salad dressing.

HANGING KEBABS

FILLET STEAK KEBAB 30
Fillet tail (pink or cooked through) and Mediterranean vegetables coated in our chimichurri sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries and a garlic flatbread.

PERI-PERI CHICKEN KEBAB 25
Chicken breast and Mediterranean vegetables, coated in our peri-peri sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries and a garlic flatbread.

TANDOORI CHICKEN KEBAB 25
Chicken breast and Mediterranean vegetables, coated in our tandoori marinade. Served over salad, mint yoghurt, coleslaw, skin-on fries and a garlic flatbread.

LAMB KOFTA KEBAB 27
Our homemade lamb kofta, served over salad, mint yoghurt, coleslaw, skin-on fries and a garlic flatbread.

HALLOUMI & VEGETABLE KEBAB 20
Halloumi and Mediterranean vegetables, coated in a sweet chilli sauce. Served over salad, mint yoghurt, coleslaw, skin-on fries and a garlic flatbread.

OFF THE GRILL

All are served with skin-on fries, roasted tomato, field mushroom and garlic & herb butter.

35oz TOMAHAWK [PRE-ORDER ONLY] 90
Cooked bleu–medium.

20oz CHATEAUBRIAND 81
[Ideal for sharing] Cooked bleu–medium.

MIXED GRILL 39.5
5oz sirloin steak, 5oz lamb rump, 5oz gammon chop, chargrilled chicken breast, sausage ring and a fried hens egg.

10oz FILLET STEAK 39.5
5oz FILLET STEAK 27
10oz RIBEYE 29.5
10oz SIRLOIN 29.5

→ Add Surf +9
4 king prawns in garlic & herb butter

→ Add Halloumi +7
4oz grilled halloumi

PIT SPECIALS

HALF ROAST CHICKEN 22
½ Roast chicken, skin-on fries, corn on the cob and slaw. Served with either peri sauce or chicken gravy.

LAMB RUMP 26
10oz Lamb rump served with garlic and rosemary roast potatoes, buttered rainbow chard and red wine sauce.

10oz GAMMON CHOP 20
10oz Gammon Chop served with skin-on fries, fried hens egg, pineapple salsa and buttered green beans.

BABY BACK RIBS 29
Pork ribs coated in our Firepit glaze, topped with sesame seeds, sliced spring onion & chillies. Served with skin-on fries & coleslaw.

SOUTHERN FRIED CHICKEN PLATTER 22
Southern fried chicken goujons and wings, served with skin-on fries, corn on the cob, slaw and chicken gravy.

KATSU CHICKEN 19
Breaded chicken with steamed rice and our katsu curry sauce, with pomegranate seeds and fresh chillies.

KATSU CAULIFLOWER 'STEAK' 17
Marinated cauliflower 'steak' with steamed rice and our katsu curry sauce, with pomegranate seeds and fresh chillies.

FEATHERBLADE OF BEEF 25
Slow-cooked featherblade of beef served with carrot and swede mash, sprouts with pancetta and a Diane sauce.

CAJUN CREAM CHICKEN PASTA 19
Chargrilled Cajun chicken breast served over rigatoni pasta in a Cajun cream sauce, topped with parmesan cheese.

BEEF & BLUE CHEESE GNOCCHI 20
Gnocchi served with pulled featherblade of beef in a red wine sauce, sun blushed tomatoes and Blacksticks Blue cheese, topped with pickled red onion and crispy onion.

VEGAN GNOCCHI 16
Gnocchi served with green pesto, spinach, edamame beans and peas, topped with pickled red onion and crispy onion.

MACARONI CHEESE 14
Macaroni pasta in a rich cheese sauce, with a parmesan and breadcrumb crust.

→ Add Fried Chicken & Bacon +7
→ Add Fillet Steak & Onion +10

Spicy Vegetarian Vegan

Please inform a member of staff of any allergies or dietary requirements that you may have.

THE FIREPIT

STEAK ON A STONE

Enjoy the sensational dining experience of Steak on a Stone, where you get to cook every bite of steak exactly as you like, live at the table. It's a fun, healthy and memorable way to dine and one you're guaranteed to enjoy.

All served with skin-on fries.

STEP 1: CHOOSE YOUR STEAK

35oz TOMAHAWK 89
Ask your server for availability [PRE-ORDER ONLY]

SHARER STONE 87
10oz fillet, 10oz ribeye, 10oz lamb rump.

20oz CHATEAUBRIAND 80
Ideal for sharing.

SALMON SUPREME 23
10oz FILLET 38.5
5oz FILLET 26
10oz RIBEYE 28.5
10oz SIRLOIN 28.5
10oz LAMB RUMP 25
8oz HALLOUMI 16

STEP 2: CHOOSE YOUR SAUCES

Firepit Sauce
Chimichurri
Garlic Mayo
Spicy Mayo
Teriyaki
Sweet Chilli
Sriracha
BBQ
Tomato Ketchup
Garlic & Herb Butter
Mayonnaise
English Mustard
French Mustard
Mint Sauce
Mint Yoghurt

→ Add Halloumi +7
4oz grilled halloumi

→ Add Surf +9
4 king prawns in garlic & herb butter

SIDES

Skin-on Fries 4.5
Triple Cooked Chips 5.5
Aspen Fries 6
Skin-on fries topped with truffle oil & parmesan.
Carrot & Swede Mash 5
Garlic & Rosemary Roast Potatoes 6
Sprouts with Pancetta 6
Pigs in Blankets 7
Mini chipolata sausages wrapped in streaky bacon coated with maple syrup.
Macaroni Cheese 6
Cauliflower Cheese 6
Halloumi Fries 6.5
Onion Rings 4
Corn on the cob 4.5
Side Salad 4.5
Coleslaw 4.5
Garlic Flatbread 5.5
Cheesy Garlic Flatbread 6.5

SAUCES

Peppercorn Sauce 4.5
Diane Sauce 4.5
Blue Cheese Sauce 5
Peri-Peri Sauce 4.5
Red Wine Sauce 4.5
Chicken Gravy 4.5
Firepit Glaze 4.5