

STARTERS

SALMON TRIO	9.25
Beetroot cured- horseradish cream, Hot smoked salmon rillette- gherkin- Dill, crisp skin- taramasalta- keta	
BEETS AND STRACCIATELLA SALAD	8.95
Pickled beetroot, beetroot chutney, celery leaves, basil pistou	
BOROUGH PLATTER	16.90
Borough Market selection of British cured meats, British cheese, lamb & red wine sausages, mixed pitted olives, crispy artichokes, chutney, grilled bread.	
TO SHARE	22.95

FRIED CAMEMBERT	8.75
Kumquat marmalade, black olive gel, chicory, olive & orange biscotti	
CHIMICHURRI SQUID SKEWERS	8.95
Satay sauce, salsa piquante, crispy tentacles, roasted peanuts	
BEEF SHIN RAVIOLI BRODO	8.75
Beef shin and red wine ravioli in chicken broth, shaved broccoli & cauliflower, tarragon oil, tarragon shoots, chicken skin crumb	
BUTTERMILK CHICKEN TENDERS	8.95
Chicken tenders battered in buttermilk with sour cream, hot sauce, peppers, spring onions, coriander	

MAINS

STEAKS

All our steaks are from small British farms, grass-fed, native breeds and cooked on a synergy grill.
Served with grilled tomato, crisp onions and salad garnish

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	

SAUCES	3.95
Béarnaise	
Peppercorn	
Malbec jus	

STEAK TOPPERS	4.95
Caramelised onion & blue cheese	
Bacon, bbq sauce & mature cheddar	

GRILL

BOYDS BBQ PLATTER FOR TWO	59.95
Smoky beef rib, BBQ baby back ribs, Chicken tempura, krakeaur sausage, Korean broccoli, side salad, triple cooked chips	
HUNTER'S CHICKEN BREAST	20.95
British free range Chicken breast grilled & served with tomato and mushroom 'hunter' ragout	
GLAZED PORK T-BONE	22.50
Cherry Orchard farm (Southend, Essex) pork T- bone, puffed crackling, apple & cider	
ROSEMARY LAMB CHOP	22.95
Kent lamb barnsley chop marinated in Rosemary Greek yoghurt, served with mixed leaf and balsamic and honey roasted baby onions	
GRILLED SEA TROUT FILET	21.95
Grilled filet of British Sea trout, spinach, Cockle and marsh herb fricassee, seaweed powder, marsh herb oil	

COMFORT CORNER

CUMBERLAND SAUSAGE & MASH	18.95
SMOKED BEEF HOT DOG	13.25
Bavarian beef hot dog, caramelised onion, ketchup, mustard mayo	
CLASSIC COTTAGE PIE	18.95
Topped with buttery mash and mature cheddar, served with local vegetables	
LENTIL COTTAGE PIE	16.95
Topped with buttery mash and mature cheddar, served with local vegetables	
BEER BATTERED COD	20.95
Scottish Cod, triple cooked Chips, crushed peas & tartare sauce	

BOYDS GOURMET CHEESE BURGER	17.95
Mature cheddar, burger sauce, baby gem, beef tomato, battered onion ring, triple cooked chips	
VEGAN CHEESE BURGER	18.95
Moving Mountains burger, vegan or dairy cheese, vegan chipotle mayo, beef tomato, baby gem, battered onion ring, soft bun, triple cooked chips	
CHICKEN CAESAR SALAD	16.95
SEASONAL VEGETABLE SALAD	14.95
*Ask for allergens	

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

ROASTED VEGGIES
Peppers, courgettes & asparagus

CRIMSON HARVEST SALAD
Red lettuce, cherry tomatoes, bell pepper, beetroot, oil vinegar,

LOCAL VEGETABLES

BOYDS SPECIAL

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill. Our kitchen uses a wide variety of ingredients, please speak to your waiter if you have any dietary requirements. This menu is printed on recycled paper.