

THE AXE GRILL

PUB & STEAKHOUSE

FOR THE TABLE

Marinated Nocerella Olives | 6
sun blushed tomatoes

Crayfish & King Prawn Cocktail | 15
buttered brown bread

Roast Heritage Beetroot | 12
goats curd, candied walnuts, pickled grapes, rocket oil (V)

Deville Eggs | 12
brown crab remoulade, toasted sour dough

Warm Homemade Focaccia | 7
home churned salted butter

Pigs Head Terrine | 14
date puree, homemade mustard fruit puree, burnt shallots

Delicata Pumpkin Tartlet | 12
beetroot, orange blossom (V)

Smoked Haddock Fishcake | 14
poached egg, saffron aioli

STARTERS

SIGNATURE STARTERS

Steak Tartare | 16
cured egg yolk, shallots, blackberries, black garlic,
focaccia crute and aphelia cress

Orkney Scallops | 19
saffron infused sweetcorn risotto, squid ink emulsion
sea herbs

In the 18th century the French nicknamed the English "les rosbifs" (the roast beefs) because of their longstanding and exceptional skill at meat-roasting. And the Sunday roast is a staple of UK tables to this day.

- the one meal eaten weekly across most of the country.

The last true family dinner.

The meat might change - beef, chicken, lamb - but there'll always be passionate opinions about what goes with it. Other classics from British culinary history such as gravy and Yorkshire puddings are likely to be demanded. But there's one thing everyone on this sceptred isle agrees on: whatever the roast, it simply has to have roast potatoes.

ROASTS

All our roasts come with all the trimmings, Roast potatoes, seasonal veg, squash puree, red wine jus and Yorkshire pudding

Roast Grass Fed Striploin of Beef | 25

Blythburgh Pork Loin | 21

Sutton Hoo Half Roast Chicken | 22

Essex Salt Marsh Roast Boneless Leg of lamb

Essex Reared Bird in a Bird in a Bird | 22

Beetroot, Squash, Brown Lentil and Kale Wellington | 20

Togarashi Marinated Cauliflower Steak, Maple Syrup, La Fauxmagerie | 21

Whole Grilled Brixham Megrim Sole | MP

The history of Beef Wellington in the UK is shrouded in mystery, with most theories linking it to Arthur Wellesley, the 1st Duke of Wellington, following his victory at the Battle of Waterloo in 1815. However, the exact origin is uncertain, as the name may be a patriotic rebranding of the French dish filet de bœuf en croûte, or its name could be due to its resemblance to the Wellington boot.

THE AXE BEEF WELLINGTON

48 HR PRE ORDER REQUIRED, MIN 2 PERSONS

MP

Hand-seared filet mignon layered with savory mushroom duxelles and Parma ham, encased in buttery puff pastry and roasted to a perfect medium-rare. Finished with a velvety truffle bordelaise.

A BIT ON THE SIDE

7 EACH

Homey & Mustard Stumpy Sausage
Creamed Potato
Parmesan Fries
Cauliflower Cheese
Apple and maple Stuffing
Truffled Mac & Cheese

DESSERTS

White Chocolate and prosecco Bread & Butter Pudding | 10
Crème Anglaise, Rum & Raisin Parfait
Sticky Toffee Pudding | 10
fudge sauce, vanilla butterscotch ice cream
Chocolate Brownie | 11
chocolate & Hazelnut ganache, champagne sorbet
Axe Cheese Board | 15
Black Bomber, driftwood, gorgonzola, brie, chutneys, grapes, quince jelly, artisan crackers