



TO START

TOASTED CIABATTA 191 kcal 7

house butter.

Please enquire with a member of the team for details about our butter flavours & calorie information.

AUTUMN VEGETABLE SOUP 8

toasted sourdough & basil pesto. 382 kcal

SMOKED HADDOCK CROQUETTES 8

truffle hollandaise & burnt lemon. 891 kcal

SOUTH DEVON CRAB TACOS 11.50

mango, red onion, red chilli & coriander. 698 kcal

BLACK PUDDING & PORK SCOTCH EGG 7

HP sauce. 525 kcal

CRISPY REDEFINE™ “STEAK” SALAD (VG) 12

pickled mouli, fennel & cucumber, hoisin sauce, red chilli, spring onion, watercress & toasted sesame seeds. 292 kcal

PORK, CHORIZO & APPLE

SAUSAGE ROLL 7.50

house apple sauce. 675 kcal

CHICKEN WINGS 10

Buffalo hot sauce & blue cheese dip. 558 kcal

THE MIDDLE

BUTCHER’S BLOCK CUTS

Please enquire with a member of the team for details about our cut of the day & calorie information.

Served with chunky chips +366 kcal or frites +419 kcal, watercress & your choice of green peppercorn sauce (*contains brandy*) +233 kcal, Bovril butter +279 kcal or blue cheese sauce +261 kcal

REDEFINE™ FLANK “STEAK” (VG) 26

Maldon sea salt, homemade chimichurri, fresh watercress & chunky chips. 865 kcal

SMOKY BACON CHEESEBURGER 18.50

classic sauce, crispy tempura pickle, shredded gem lettuce & frites. 1353 kcal

REDEFINE™ MEAT BURGER (VG) 18

vegan Buffalo sauce, Violife cheese slice, red onion chutney, crispy tempura gherkin, baby gem lettuce & frites. 1037 kcal

OPEN GOAT’S CHEESE LASAGNE 18

open ravioli, goat’s cheese, butternut squash, red onion, spinach & basil pesto. 786 kcal

Created by Chef Edison Cacuango from Rocket Canary Wharf, our Masterchef 2024 chef’s competition winner.

CUMBERLAND BANGERS 17

whipped mashed potato, onions, red wine & beef gravy. 1121 kcal

BEER-BATTERED FISH & CHIPS 18.50

minted mushy peas & tartare sauce. 1191 kcal

BBQ AUBERGINE BUDDHA BOWL (VG) 17

pickled red onion, cucumber, carrot, spinach, coriander, cashew nuts, avocado, crispy onion, udon noodles, spicy vinegar dressing & sesame seeds. 580 kcal.

add hoisin chicken +2 +263 kcal or hoisin salmon +5 +265 kcal

DRESSED CAESAR SALAD 15.50

gem lettuce, anchovies, soft boiled egg & croutons. 571 kcal

add hoisin chicken & streaky bacon +2 +425 kcal

or hoisin salmon +5 +208 kcal

SEARED SEA BREAM 20

buttered new potatoes, fresh pea & broad bean purée & truffle vinaigrette. 709 kcal

CHICKEN & LEEK PIE 18

whipped mashed potato, garlic & herb glazed heritage cabbage, red wine & beef gravy. 1093 kcal

SIDE NOTES

CHUNKY CHIPS (VG) 5 366 kcal

FRITES (VG) 5 419 kcal

TRUFFLE PARMESAN FRITES 7 653 kcal

HOUSE GREEN SALAD (VG) 6.50 168 kcal

SEASONAL VEGETABLES (VG) 6 193 kcal

Adults need around 2000 kcal a day. If you have any food allergies or intolerances, please let us know before you order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen. Information about our ingredients is available on request. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

(V) Suitable for vegetarians, (VG) Suitable for vegans, (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a ‘may contain’ warning, (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a ‘may contain’ warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen