

Mixed Breads & Oils V VE 7.50

Green & Black Olives & Garlic Cloves V VE GF 3.95

Brussels Pâté GF 6.95 Dressed with plum and apple chutney. Served with toasted sourdough

Salt & Pepper Squid 8.95 Sweet chilli dipping sauce

Baked Camembert Rounds V 7.95

Sweet berry compote

Char Sui Pork Bao Buns 9.95

Pulled pork cooked in a ginger, garlic, soy and hoisin sauce. Topped with spring onion, carrot and sesame seeds

MAINS

CHOOSE A STEAK

Prime Rib-Eye 10oz 25.00 Prime Sirloin 10oz 22.75 Prime Fillet 8oz 30.00 T Bone 16oz (Limited) 35.00

CHOOSE A POTATO

Triple Cooked Chips Pomme Frites **Sweet Potato Wedges** Hasselback Potatoes 2.00

ADD A SAUCE

Chimichurri VVE 2.50 Peppercorn GF 2.50 Diane Sauce GF 2.50 Garlic Butter V GF 2.50

THE ULTIMATE RIBEYE SHARING EXPERIENCE 75.00

Tomahawk Steak 30oz - recommended medium (limited availability)

SIDES

Halloumi Fries 5.95 | Garlic Sautéed Greens 4.50 V | Garlic Mushrooms 5.00 V VE Battered Onion Rings 3.50 V | Creamed Spinach 4.50 V | Side Salad V VE 2.95

Stuffed Chicken GF 18.50

Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with Tenderstem broccoli, hassleback potatoes and a creamy white wine sauce

Pasta alla Vodka V GF 16.50

Penne pasta cooked in a creamy tomato sauce with vodka, shallots and garlic, finished with fresh Parmesan

DESSERTS

Vanilla Crème Brûlée V GF 7.50 Dressed with fresh berries

Sticky Toffee Pudding V 7.50 Served with your choice of custard or ice cream

Apple & Mixed Berry Oat Crumble V 6.95 Served with your choice of custard or ice cream

> Zesty Lemon Tart V 6.75 Mixed berry compote

Affogato Amaretto V GF 8.95

Vanilla ice cream, a shot of espresso and Disaronno to pour over and enjoy

GF - Gluten Free option available

V - Vegetarian

VE - Vegan option available