



Steak Night

FOR THE TABLE

Olives V VE GF 4.50

Marinated Green, Kalamata Olives with Garlic Cloves & Pepper

Whole Baked Sourdough V 6.50

With salted butter

STARTERS

Duck Bao Buns 11.00

Shredded duck in a hoisin glaze, cucumber & carrot straws, spring onion, sesame seeds

Breaded Brie V 9.50

Sweet berry compote

Wild Scottish Scallops GF 13.00

Pan fried scallops, sprinkled with crispy bacon & served on a pea puree

Hasselback Potatoes V VE GF 8.50

Topped with garlic, cheddar & spring onion

Mozzarella & Tomato Salad V GF 9.00

Creamy Mozzarella cheese with sweet roasted tomatoes, pine nuts & basil, drizzled with olive oil

MAINS

Served with cherry vine tomatoes, portobello mushroom & your choice of potato

CHOOSE A STEAK

Prime Rib-Eye 10oz 27.00

Prime Sirloin 10oz 30.00

Prime Fillet 8oz 34.00

T Bone 16oz (Limited) 37.00

CHOOSE A POTATO

Chunky Chips

Pomme Frites

Jacket Potato

Hasselback Potatoes

CHOOSE A SAUCE

Chimichurri V VE

Peppercorn GF

Béarnaise Sauce V

Garlic Butter V GF

THE ULTIMATE RIBEYE SHARING EXPERIENCE 75.00

Tomahawk Steak 30oz - recommended medium (*limited availability*)

Serves 2

SIDES

Creamed Spinach V 5.00 | Tenderstem Broccoli & Flaked Almonds V 5.00 | Peri Peri King Prawns 8.00

Battered Onion Rings V 4.50 | Halloumi Fries V 6.00 | Gouda & Bacon Doughnuts 6.00

Pasta Alla Vodka V 20.50

Rigatoni pasta cooked in a creamy tomato sauce with vodka, shallots & garlic. finished with fresh Parmesan cheese.
Top with: Chicken Breast or Halloumi

Pan Fried Seabass GF 21.95

Fresh Seabass fillet cooked in garlic butter, served on a bed of stir fried vegetables with Hasselback potatoes

GF - Gluten Free option available

V - Vegetarian

VE - Vegan option available

If you require information regarding the presence of allergens in any of our food and drink, please ask your server, who will be happy to provide this information.
While a dish may not contain a specific allergen, foods may be at risk of contamination by other ingredients due to the wide range of ingredients in our kitchen.



DESSERTS

Sticky Toffee Pudding V 8.75

Served with your choice of custard or ice cream

Belgian Waffle 9.25

Warm brownie, toasted marshmallow & vanilla ice cream. Drizzled with chocolate sauce

Apple and Rhubarb Crumble V 8.75

Served with your choice of vanilla ice cream or custard

Affogato Amaretto V GF 10.50

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

Hot Drink & Mini Dessert V 7.95

Enjoy freshly brewed tea or coffee with your choice of:

Chocolate Brownie
Crème Brûlée

After Dinner Drinks

Americano	3.30	Espresso	2.50
Cappuccino	3.50	Flat White	3.60
Chai Latte	4.00	Hot Chocolate	3.95
Cortado	3.00	Latte	3.50
English Breakfast Tea	3.00	Mocha	4.00

Floater Coffees 9.95

Your choice of liqueur in a black coffee served in a glass topped with fresh whipped cream. Liqueur choices: Jameson's whiskey, Tia Maria, Dark Rum, Courvoisier VS

Espresso Martini 11.00

Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 6.25

Chatham's Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.50

Cockburns Port 3.95

Baileys 5.25

Remy VSOP 6.50