SAMPLE MENU

STEAK NIGHT

INTROS

Chilli & Garlic Marinated Olives V VE GF 3.95

Mixed Breads & Oils 5.50 V

STARTERS

Pan-fried Scallops | Grilled courgette, pickled apple, curried mayonnaise, chicken crumb 11.95 GF

Beef Brisket Croquette | Pickled shallot, parsley emulsion 7.95

Parma Ham & Mozzarella | Rocket leaf, baby tomatoes, balsamic dressing 8.95 GF

Whole Baked Camembert | Infused with garlic and thyme, served with toasted sourdough and a plum and apple chutney 11.95 V GF

MAINS

Served with a confit tomato, cress and your choice of potato.

CHOOSE A STEAK		CHOOSE A SAUCE		CHOOSE A POTATO
Prime Rib-Eye 10oz	19.95	Chimichurri V VE	2.50	Triple Cooked Chips
Prime Sirloin 8oz	19.95	Peppercorn GF	2.50	Sweet Potato wedges
Prime Fillet 8oz	25.95	Blue Cheese GF	2.50	Pomme Frites
Cauliflower Steak V VE	15.95	Garlic Butter GF	2.50	Pomme Puree

THE ULTIMATE RIBEYE SHARING EXPERIENCE 50.00

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

SEABASS 18.95

Grilled Seabass on a bed of crab gnocchi, dressed with warm tartare and grilled gem

SIDES

Breaded Calamari & Squid 5.95 | Garlic Mushrooms 4.00 V VE

Garlic Sautéed Greens 4.00 V VE | Battered Onion rings 3.50 V | Creamed Spinach 4.50 V

DESSERTS

Warm Chocolate Brownie | clotted cream ice cream 7.25

Blackberry Crème Brûlée | fresh berries 7.25 GF

Apple & Cinnamon Crumble | vanilla ice cream 6.95

Sticky Toffee Pudding | butterscotch sauce, vanilla ice cream 6.50

Affogato Amaretto | Vanilla ice cream with a shot of espresso and Disaronno to pour over and enjoy 7.50 GF

Gluten Free Option Available GF Vegetarian V Vegan Option Available VE

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, due to the wide range of ingredients in our kitchen, foods may be at risk of contamination by other ingredients.