

Green & Black Olives & Garlic Cloves V VE GF 3.95

Breaded Brie V 7.95 Sweet berry compote

Garlic & Chilli King Prawns GF 10.95 Served with rustic bread and a lemon wedge

Tomato Bruschetta V 7.50

Olive oil, garlic & salt bread, topped with fresh tomatoes & a balsamic glaze

The Grazer (for two to share) V 14.50

Halloumi fries, sliced chorizo, mixed olives, tortilla chips, warm ciabatta slices & a sweet chilli dip

# **MAINS**

#### **CHOOSE A STEAK**

Prime Rib-Eye 10oz 25.00 Prime Sirloin 10oz 27.50 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)

## SIDFS

Halloumi Fries 5.95 | Garlic Sautéed Asparagus V 4.50 | Garlic Mushrooms V VE 5.00 Battered Onion Rings V 3.50 | Creamed Spinach V 4.75

Cheesy Chorizo Chicken GF 18.95 Chicken breast stuffed with chorizo, brie, sundried tomato & basil. Served with hassleback potatoes, green vegetables and a white wine sauce

Classic Caesar Salad (Chicken or Halloumi) 14.50 Cos lettuce, croutons, anchovies and Parmesan cheese shavings

## DESSERTS

Vanilla Crème Brûlée V GF 7.95

Dressed with fresh berries

Sticky Toffee Pudding V 7.95

Served with your choice of custard or ice cream

Belgian Waffle V 8.95

Two waffles topped with warm brownie chunks, toffee sauce and vanilla ice cream

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Affogato Amaretto V GF 9.50

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