



Steak Night

STARTERS

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

Aromatic Duck Bao Buns 9.95
Shredded duck with a hoisin glaze in soft bao buns. Topped with cucumber, spring onion and carrot straws

MAINS

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

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

Chunky Chips
Pomme Frites
Sweet Potato Wedges
Hasselback Potatoes 2.00

ADD A SAUCE

Chimichurri V VE 2.50
Peppercorn GF 2.50
Béarnaise Sauce V 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 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 hasselback potatoes, green vegetables and a white wine sauce

Roasted Red Pepper Penne Pasta V VE GF 10.50
Red pesto, fresh chilli, crème fraîche and Parmesan cheese
add Chicken 5.00 Halloumi 5.00

DESSERTS

Vanilla Crème Brûlée V GF 7.95
Dressed with fresh berries

Apple Tart Tatin V 8.50
Drizzled with a toffee sauce and topped with vanilla ice cream
(Please allow 20 minutes cooking time)

Chocolate Brownie V 7.50
Warm brownie topped with vanilla ice cream and drizzled with chocolate sauce

Apple and Rhubarb Crumble 7.95
Served with your choice of vanilla ice cream or custard

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

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.



After Dinner Drinks

Espresso Martini 9.95

Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 5.75

Chatham's Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.00

Cockburns Port 3.50

Baileys 4.00

Martell XO 10.00

HOT DRINKS

Americano	3.00	Flat White	3.40
Cappuccino	3.15	Hot Chocolate	3.40
Latte	3.15	English Breakfast Tea	2.95

Floater Coffees 8.95

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 VSOP