

## STARTERS

<b>BBQ Ribs</b>	<b>7.25</b>
<i>Slow cooked, fall off the bone pork ribs, smothered with a fiery homemade BBQ Sauce</i>	
<b>Beef Cheek</b>	<b>6.95</b>
<i>Crunchy sour dough topped with slow roasted ox cheeks in a rich ragu sauce, parmesan and pesto</i>	
<b>Sticky Pork Belly</b>	<b>6.95</b>
<i>Slices of slow roasted pork belly served with a sweet pork sauce and apple slaw</i>	
<b>Charred Lamb Cutlets</b>	<b>7.50</b>
<i>Marinated in cumin, garlic and chilli, served with mini potatoes and mint yoghurt</i>	
<b>Steak Taco</b>	<b>6.95</b>
<i>Strips of marinated brisket, served in a toasted tortilla shell filled with spicy chipotle jam, apple slaw and coriander</i>	
<b>Garlic Mushroom Toast</b>	<b>£6.25</b>
<i>Crunchy garlic sour dough topped with a mixture of mushrooms, with a creamy garlic sauce.</i>	
<b>Garlic Chilli Prawns</b>	<b>7.25</b>
<i>Pan fried garlic and chilli prawns, finished in a white wine, served on fresh tiger bread</i>	
<b>Garlic Bread</b>	<b>5.25</b>
<i>Slices of thick tiger loaf, spread with homemade garlic and parsley butter</i>	
<b>Add Cheese</b>	<b>0.70</b>
<b>Add Brie and Cranberry</b>	<b>1.00</b>

**Sticky Board**  
*BBQ Ribs, pork belly bites  
 and apple slaw, steak tacos  
 and cheese garlic bread*  
**9.50 pp**

## STEAKS AND STEAK STONE

**Build your own Churrasco Steakhouse Experience.  
 Choose your cut, add a side, add a sauce and then indulge.**

*\*The steak stone is our ultimate steak experience. 8oz Fillet served raw on a 350 degree lava stone.*

### CUTS: 28 DAY AGED

<b>8oz flat Iron</b>	<b>13</b>
<i>Recommended Medium Rare for best flavour.</i>	
<b>10oz Sirloin</b>	<b>20</b>
<i>Recommended Medium Rare</i>	
<b>11oz Ribeye</b>	<b>21</b>
<i>Recommended Med Rare - Medium</i>	
<b>8oz Fillet</b>	<b>26</b>
<i>Recommended Medium Rare</i>	
<b>8oz Fillet Steak Stone*</b>	<b>26</b>
<i>Served on a 350 degree lava stone</i>	

### CUTS: 35 DAY DRY AGED

<b>8oz Black Angus Ribeye</b>	<b>23</b>
<i>Recommended Med Rare - Medium</i>	
<b>10oz Black Angus Fillet</b>	<b>29</b>
<i>2 x 5oz Filets. Best served rare</i>	

### SIDE

Home Cooked Chunky Chips	3.50
Skinny Fries	3.50
Creamy Cheddar Mash	3.95

### SAUCE

Peppercorn	2.00
Chimichurri	2.00
Bearnaise	2.00
Mushroom Bordelaise	2.00

### INDULGE

Salt and Peppered Veg	3.50
Cauliflower Cheese	3.95
Steakhouse Onion Rings	2.95
Creamed Chorizo Sprouts	3.80
Garlic and Thyme Mushrooms	3.50
Honey Roasted Chantenay Carrots	3.85
Cinnamon Creamed Spinach	3.85

### MAC

*All of our mac'n'cheese is made with 3 cheeses and baked before it leaves the kitchen*

Brisket Mac	5.25
N'duja Mac	5.25
Roasted Broccoli and Sweet Mushroom Mac	5.00
Pigs in Blanket Mac	5.35
Christmas Mac	5.95

## SHARING

*Our sharing steak options include 1 sauce and 2 items from the side or indulge section*

<b>26oz Cote De Beouf</b>	<b>58</b>
<i>All the quality of a ribeye, plus extra the added flavour of the cap of fat. French trimmed bone. Recommended Med Rare - Medium</i>	
<b>20oz Chateaubriand</b>	<b>64</b>
<i>Ultimate sharing. Centre of the fillet. Best served Medium rare.</i>	

## STEAKHOUSE MAINS

<b>Steakhouse Burger</b>	<b>13</b>
<i>Dry aged for ultimate flavour. Chargrilled and topped with Monterey Jack cheese, crispy smoked streaky bacon, garlic aioli, roast onion mayonnaise, gherkin and tomato. Served with skinny fries</i>	
<b>Christmas Burger</b>	<b>14</b>
<i>Dry aged beef party chargrilled, topped with sweet cranberry ketchup, sprout puree, honey carrots and brie. Served with skinny fries</i>	
<b>Charred Half Chicken</b>	<b>16</b>
<i>Marinated with a house mix of 7 spices, mint yoghurt, served with charred corn, apple slaw and rocket salad</i>	
<b>Garlic and Cumin Cauliflower</b>	<b>13</b>
<i>Served with Aubergine, Tomato and parmesan bake</i>	

**Dont forget to add a side, sauce, mac or indulge to go with your main course**



**CHURRASCO  
 STEAKHOUSE**  
 - CITY -

full allergen information is available for each dish. Please ask your server should you have any concerns about your tolerances and we'll be happy to help