

STARTER PLATES

Ribs [M][CE] 8.45 Slow roasted to fall off the bone ribs. Choose from salt and pepper or BBQ	Garlic Mushroom Toast [G][D] 8.45 Crunchy garlic sour dough, topped with a mixture of mushrooms, in a garlic creamy sauce	Braised Steak Croquettes [E][M][D] 8.95 Braised steak in a rich stock, in a light panko bread crumb, served with a mild horseradish yoghurt
Wings 8.45 Slowly roasted then grilled for a charred flavour. Choose from BBQ, Spicy Buffalo and blue cheese or salt and pepper Can contain [D][E][CE][G] depending on selection	Garlic Bread [G][D] 6.45	
Spiced Brisket Beef Taco [G][E][M] 8.45 Spiced, rubbed brisket served on an apple slaw, coriander and a chipotle jam in a toasted tortilla taco	Garlic Bread With Cheese [G][D] 7.25 Slices of thick sour dough, spread with homemade garlic and parsley butter	
Sticky Salt and Pepper Halloumi Fries 9.50 Deep fried halloumi tossed in a sweet sticky salt and pepper sauce. Finished with salt and pepper peppers and onions [G][D][S]	Garlic and Chilli Prawns [G][D][CR] 8.95 Pan fried garlic and chilli prawns, finished in a white wine and served on crusty sourdough bread	
	Sticky Pork Belly Ribs [G][E][M] 8.45 Slow roasted pork belly, sliced and served with a spiced sweet sauce and an apple and pomegranate slaw	

SHARING

Sticky Board

£9.95ph (minimum of 2 people) [G][D][SD][M]
Buffalo Wings with a blue cheese sauce, Sticky salt and pepper halloumi bites, Spicy pulled brisket tacos and Garlic bread with cheese

Sharing Steakhouse Nachos [G][D][N] 14.00
Tortilla chips topped with homemade salsa, sour cream, guacamole, cheese sauce and beer soaked brisket

STEAKS

8oz Flat Iron	15.95
11oz Ribeye	25.50
8oz Fillet	28.95
10oz Black Angus Fillet	33.50
Add Prawns	5.95

All steaks finished with garlic butter [D]

STEAK STONE

Steak Stone Fillet, Served raw on a 350 degree lava stone, perfectly seasoned and hot until the last bite.

8oz Fillet	28.95
10oz Fillet	33.50

BIGGER STEAK CUTS

Chateaubriand	78.00
Tomahawk	85.00
Price includes 2 skinny fries, rocket and Parmesan salad. [SD][D]	

Estimated weight
Chateaubriand 540g / 18oz
Tomahawk 1100g / 37oz

Our big cuts sometimes change but your server will tell you if we have any off menu specials cuts in. Any off menu cuts will be charged per 100g and explained fully

SAUCES

Peppercorn [G][D][M]	2.75
Blue Hollandaise [D][E]	2.95
Chimichurri [SO]	2.75
Malbec Sauce	2.75

SIDES

Homemade Chunky Chips	3.95
Skinny Fries	3.50
Sweet Potato Fries	3.95

INDULGE

	3 for 10.00
Onion Rings [G]	3.95
Slaw	3.75
Salt and Pepper Veg	4.75
Cauliflower Cheese [G][D][M]	5.25
Garlic and thyme mushrooms	4.25
Creamed Chorizo Cabbage & Leeks [D]	4.95
Steakhouse Caesar Salad (Contains bacon and anchovies) [G][D][M][F][E]	4.50

MAC A Steakhouse staple! [D][G][L][M][E]

Beer soaked brisket Mac	6.50
Silton and Maple Bacon Mac	6.50

LOADED AND STACKED

Black and Blue Loaded Fries 8.95
Blue hollandaise chips, topped with pulled brisket, crispy onions and rocket [G][D][E]

STEAKHOUSE SIGNATURES

Steak and Ribs [G][D][M][E] 24.95 8oz flat iron and ribs smothered with our BBQ sauce. Served with chunky chips
Add Slaw or Onion Rings 3.00
8oz Fillet upgrade 12.50

Steak and Prawns [F][D][CR][G] 25.95 8oz flat iron topped with garlic king prawns, served with chunky chips
Add Slaw or Onion Rings 3.00
8oz Fillet upgrade 12.50

Steakhouse Burger [G][D][M][E] 14.95
7oz dry aged beef burger, topped with smoked streaky bacon, monterey jack cheese, garlic aioli, sliced tomato and gherkins.

Chicken, Pesto and Feta Burger 14.95
Grilled chicken breast, with a pesto mayo, smoked streaky bacon and whipped feta. Served with skinny fries. [G][D][N]

Chimichurri and Chorizo Burger 15.50
Aged beef patty, topped with homemade chimichurri sauce, crispy chorizo and monterey jack cheese. Served with skinny fries [G][D][M][E]

Steakhouse Veggie Burger 13.50
Veggie patty topped with slaw, grilled Halloumi and zataar yoghurt, served in brioche buns [G][M][E][S][C]

Black and Blue Burger [G][D][M][E] 14.95
7oz dry beef burger, topped with smoked streaky bacon, caramelised red onions and stilton cheese. Served with skinny fries

Double up burgers 4.50

Rack of Ribs [M][CE]
Fall off the bone ribs. slow roasted, finished on the grill and dressed with our BBQ sauce and served with chunky chips

Half Rack of Ribs 20.95

Full Rack of Ribs 24.95

Add Slaw or Onion Rings 3.00



Scan this QR code to see everything we have to offer!

2 COURSE MENU from £20.95

SUNDAY STEAKHOUSE ROAST
2 Courses from £23

COCKTAILS

Start Your Engines

Espresso Martini	8.95
Vanilla Absolut Vodka, Tia Maria, coffee Flavours: Original or Baileys	
Bloody Mary	8.95
Perfect blend of Smirnoff vodka, tomato juice, lemon juice, herbs and a little Tabasco kick	
Steakhouse Spritz	8.95*
Bombay sapphire, Aperol, topped with prosecco and Soda	
Champagne Mojito	9.45
Spiced Rum, brown sugar, mint leaves and topped with fizz	
Aperol Spritz	8.00
Aperol topped with a generous glug of prosecco and a fresg splash of soda	

Traditional

Cosmopolitan	8.95
Citrus vodka, Cointreau, cranberry juice.	
French Martini	8.95
Absolut Vanilla Vodka, Chambord and Pineapple Juice	
Daiquiri	8.95
Blend of Bacardi, Fresh Lime Juice and Sugar. Choose between original, strawberry or passionfruit	
Tommys Margarita	8.95
Jose Cuervo silver tequila shaken with lime juice and agave syrup served win salted rim old fashioned glass	
Long Island ice Tea	8.95
Tequila, Vodka, Triple Sec, Gin and Bacardi, Fresh Lemon and Coke	
Mojito	8.95
Bacardi, Fresh Lime, Sugar and Mint, topped with lemonade	

Deluxe

Porn Star Martini	9.50*
Absolute Vanilla Vodka, Passoa, Passionfruit Puree and Vanilla Sugar. Served with a shot of prosecco	
Steakhouse Sour	9.50
Maker mark, shaken with egg white and lemon juice, topped with a dry red wine Want it sweeter? swap out the red wine for Chambord liqueur	
God Father	9.50
Makers mark and amaretto slowly stirred	
Pink Lady	9.50
Elegant in pink? Bombay Sapphire gin, apple brandy, grenadine and egg white.	

If you don't see the one you want, let us know and we will see what we can do!

BEER

BOTTLES	
Budweiser	4.10
Tiger (640ml)	6.50
Corona	4.50
Brew Dog IPA	4.75
Erdinger (500ml)	6.00
House Cider	4.80
(ask your server for todays cider flavour)	

SPIRITS

Gin	25ml	50ml
Bombay Sapphire	4.90	7.10
Tanqueray	4.90	7.30
Watermelon and Kiwi	4.75	7.15
Hendricks	5.00	7.40
Pink Gin	4.80	7.40
Rhubarb and Ginger Gin	4.75	7.40
Mixers - 1.80 Fever Tree Tonic - 2.00		

WHITE WINES

	175ML	250ML	BOTTLE
VERDEJO - TIGRE & DRAGON	5.75	7.65	22.95
GALICIA – SPAIN (1) A dry crisp and refreshing wine with citrus and apple notes.			
PINOT GRIGIO - PIROVANO	6.20	7.95	24.50
ITALY (2) EASY DRINKING Pure and refreshing with mouth-watering flavours of melon and white pear.			
MERRY MOLE SAUVIGNON BLANC	6.40	8.50	25.65
MOLDOVA (1) CHURRASCO RECOMMENDS Crisp full of gooseberry, elderflower and passionfruit aromas.			
CHARDONNAY CROOKED MICK	5.95	7.85	23.60
S.E AUSTRALIA Fresh and creamy with hints of apricot , peaches and honeydew melon.			
GEWURZTRAMINER "LATE HARVEST"- SIMONSIG ESTATE			29.95
STELLENBOSCH- SOUTH AFRICA Expressive wine with aromas of roses, lychee and sweet tropical fruits lead to a rounded palate that is refreshing with a balanced sweetness.			
SAUVIGNON BLANC – “GIDDY GOOSE”			29.95
WAIRARAPA - NEW ZEALAND (1) A dry crisp wine bursting with passionfruit, gooseberry and lime flavours.			

ROSE WINES

	175ML	250ML	BOTTLE
ZINFANDEL - EAGLE CREEK ROSE	6.40	8.30	24.95
CALIFORNIA (4) Packed with berry fruit flavours in a medium style. Strawberries and cream in a glass.			
PINOT GRIGIO – BLUSH	6.40	7.80	23.95
PIROVANO – VENETO – ITALY (2) A soft, elegant wine with fruity flavours of strawberry and raspberry with hints of pineapple.			

Taste Guide		
White & Rose Wine	(1)=Dry	(6)=Sweet
Red Wines	(A)=Light	(E)=Full Bodied

RED WINES

	175ML	250ML	BOTTLE
TEMPRANILLO/GARNACHA - TIGRE & DRAGON	5.75	7.65	22.95
GALICIA - SPAIN (B) Soft and fruity medium bodied red with red berry flavours and gentle spice.			
MERLOT “MERRY MOLE” - ASCONI – MOLDOVA (C)	5.85	7.90	24.50
Aromas of black cherry and damson leading to a smooth palate with layers of fruit and subtle vanilla.			
CABERNET / SHIRAZ	7.20	9.50	26.95
SIMONSIG ESTATE - STELLENBOSCH-SOUTH AFRICA (D) EASY DRINKING Aromas and flavours of ripe black cherry and raspberry with a touch of spice. Supple and well balanced. Coming from one of South Africa’s most awarded wineries.			
MALBEC – MERRY MOLE - ASCONI - MOLDOVA (C)	6.35	8.50	28.95
A playful medium bodied red full of berry fruits and soft spice.			
RIOJA - CRIANZA – FINCA BESAYA - SPAIN (D)			31.35
Full flavoured Rioja, smooth in style with smokey ripe fruit and dark chocolate with hints of vanilla.			
SALENTO ROSSO “PASSITO” – PIROVANO - ITALY (D)			28.95
Smooth and silky red showing plum, raison, cocoa and liquorice notes. A great recent find! CHURRASCO RECOMMENDS			
RIOJA RESERVA - BODEGAS LARCHAGO - SPAIN (E)			38.00
Full, rich & well-structured with flavours of smokey blackcurrant and cherry with hints of sweet vanilla and spice. This velvety wine is perfect with Lamb and Beef.			
MALBEC”ARUMA”NICOLAS CATENA & LAFITE ROTHSCHILD -MENDOZA - ARGENTINA			34.00
A collaboration between two of the Worlds best wine producers. This silky smooth premium red is full dark fruits and soft spice combined with a long and elegant finish. Perfect with our steaks!			
CHATEAUNEUF DU PAPE - DOMAINE BERTHET- RAYNE			59.95
RHONE VALLEY – (ORGANIC) FRANCE A stunning red which is full of powerful velvety dark fruit, supported by ripe tannins and hints of coffee and spice. Perfect with red meats.			
SHIRAZ - SAMUEL'S COLLECTION			38.95
YALUMBA- BAROSSA VALLEY -AUSTRALIA A big powerful yet smooth red from this top producer. Silky dark red fruits flavours with hints of liquorice, dark chocolate and spice. Perfect with our Steaks!			
JOSEPH PERRIER “CUVEE ROYALE” – BRUT (1)			65.00
A beautifully ripe nose with a delicate palate of brioche and peach and round creamy bubbles.			
LAURENT PERRIER ROSE			85.00
Laurent-Perrier Rosé clean intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Only Pinot Noir is used for this Rosé.			

SPARKLING & CHAMPAGNE

	BOTTLE
CUVEE VITTORIA – SPARKLING – LOMBARDY - ITALY (2)	28.00
Prosecco style fizz bursting with fresh apple and pear flavours.	
PINOT SPUMANTE – SPARKLING ROSE - RIVANI - ITALY (2)	35.00
This pale pink fizz is full of refreshing red fruit flavours in an off dry style.	
JOSEPH PERRIER “CUVEE ROYALE” – BRUT (1)	65.00
A beautifully ripe nose with a delicate palate of brioche and peach and round creamy bubbles.	
LAURENT PERRIER ROSE	85.00
Laurent-Perrier Rosé clean intensely fruity flavours of fresh strawberries, raspberries and wild cherries. Only Pinot Noir is used for this Rosé.	

LIQUEUR AND FLAVOURED COFFEE

Irish Coffee	5.85
Amaretto Coffee	5.60
Baileys Coffee	5.85
Brandy Coffee	5.60
Cointreau Coffee	5.60
Americano	3.10
Cappuccino	3.35
Latte	3.35
Flat White	3.35
Espresso	2.60
Double Espresso	3.10
Hot Chocolate	3.70
Pot of tea	3.10
Green tea	3.10

Add flavour to your coffee for 80p caramel or vanilla (sometimes we have seasonal flavours too) ask your server

SOFT DRINKS

Coke Bottle	2.95
Diet Coke Bottle	2.95
Sprite Bottle	2.95
Orange Juice	2.95
Apple Juice	2.95
Cranberry Juice	2.95
Pineapple Juice	2.95
London Essence Tonic / Slimline	2.50
Soda	1.95
London Essence Grapefruit and Rosemary Tonic	2.70
Fentimans Victorian Cloud Lemonade	3.75
Fentimans Rose Lemonade	3.75
Fentimans Dandelion and Burdock	3.95
Pressed orange juice	3.60
Pressed apple juice	3.60