STARTERS

8.45 BBQ Ribs [M] [CE] Slow cooked, fall off the bone pork ribs, smothered with a fiery homemade BBQ Sauce

Braised Steak Croquettes [M][E][D] 8.75 Braised steak in a rich stock, in a light panko bread crumb, served with a mild horseradish yoghurt

8.75 Sticky Pork Belly [M][E][G] Sliced slow roasted pork belly served with a sweet pork sauce and apple slaw

Garlic Mushroom Toast [G][D] 8.45 Crunchy garlic sour dough, topped with a mixture of mushrooms, with a creamy garlic sauce

Garlic Chilli Prawns [G][CR][D] 8.95 Pan fried garlic and chilli prawns, finished in a

white wine, served on crusty sourdough bread

Steak Taco IGIIEIIMI Strips of marinaded brisket, served in a toasted tortilla shell filled with spicy chipotle jam, apple slaw and coriander

Sticky Salt and Pepper Halloumi Fries 8.50 Deep fried halloumi tossed in a sweet sticky salt and pepper sauce. Finished with salt and pepper peppers and onions [G][D][S]

9.50 Sticky Steakhouse Bruschetta [G][M] Beer soaked pulled brisket, sticky onions and blue cheese bruschetta and a mild mustard dressing

6.45 Garlic Bread [G][D] On crusty sour dough

Garlic Bread with Cheese [G][D] 7.25 On crusty sour dough

SHARING

soaked brisket [G][D][SD][M]

Sharing Steakhouse Nachos 14.00 Tortilla chips topped with homemade salsa, sour cream, guacamole, cheese sauce and beer

Pesto Camembert (sharing) [G][D][N] 13.50 Baked Camembert cheese with garlic and thyme, served with pesto toasts

STEAKS

28 DAY AGED:

Recommended Medium Rare for best flavour.

8oz Flat Iron 15.95 10oz Sirloin 23.95 11oz Ribeye 26.95 8oz Fillet 30.95 33.95 10oz Black Angus Fillet 2 x 5oz Fillets. Best served rare

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 30.95 10oz Fillet 33.95

BIGGER STEAK CUTS

Chateaubriand 78.00 **Tomahawk** 85.00

Price includes 2 skinny fries, rocket and Parmesan salad [SD][D]

> **Estimated weight** Chataubriand 540g / 18ounce Tomahawk 1100g/37ounce

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 SIDES

2.95 Sweet Potato Fries Peppercorn [G][D][M] Chimichurri [50] 2.95 Skinny Fries Homemade Chunky Chips 4.50 Blue Hollandaise[D][E] 3.25

Malbec Sauce 2.95

INDULGE 3 for 10.00

4.50 Salt and Peppered Veg 4.95 3.50 Cauliflower Cheese [D][M][G] 5.25 Steakhouse Onion Rings [G] 4.25 3.75 Rocket and Parmesan Salad [D][SD] Creamed Chorizo Cabbage & Leeks [D] 4.95

> Garlic and Thyme Mushrooms [D] 4.75 4.95 Steakhouse Caesar Salad [D][F][E][M][G] contains bacon and anchovies

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

Candied Bacon and Stilton Mac 6.50 Roasted Broccoli and Almond Mac 6.50 Beer Soaked Beef Brisket Mac 6.50

LOADED AND STACKED

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

STEAKHOUSE MAINS —

Steakhouse Burger [D][M][G][E]

Dry aged for ultimate flavour. Chargrilled and topped with Monterey Jack cheese, crispy smoked streaky bacon, garlic aioli, gherkin and tomato. Served with skinny fries

14.95 Black and Blue Burger [D][M][G][E]

7oz dry beef burger, topped with smoked streaky bacon, caramelised red onions and stilton cheese. Served with skinny fries

Double Up Burgers [D][M][G][E] 4.50

Chimichurri and Chorizo Burger 15.50

Dry aged beef patty, topped with crispy chorizo, Monterey Jack cheese and homemade chimichurri sauce . Served with skinny fries [D][M][G][E]

Chicken, Pesto and Feta Burger Grilled chicken bread, with a pesto mayo, smoked

streaky bacon and whipped feta. Served with skinny fries. [D][N][G]

Vegetarian Burger [G][E][S][CE][M]

14.00 Spiced vegie patty, topped with zaatar yoghurt, spicy tomato salsa and crunchy slaw. Served with skinny fries

Steak and Ribs [D][M][CE]

24.95 8oz Flat Iron, served with fall off the bone BBQ Ribs, served with skinny fries Add Apple Slaw or Onion rings?

Full Rack of Ribs [M][CE]

23.95

Full Rack of fall of the bone BBQ Ribs, served with skinny fries.

Add Apple Slaw or Onion rings?



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

2 COURSE MENU from £20.95

SUNDAY **STEAKHOUSE ROAST** 2 Courses from £23

We have a full allergy list for this menu, so if you do require any help with your allergy let a member of staff know and they'll be happy to help

14.95

[G] - Gluten [M] - Mustard [N] - Nuts [PN] - Peanuts [CR] - Crustaceans [D] - Diary [SD] - Sulphites [CE] - Celery [F] - Fish [E] - Eggs [L] - Lupin [SO] - Soya

COCKTAILS

Start Your Engines — Espresso Martini

Vanilla Absolut Vodka, Tia Maria, coffee Flavours: Original or Baileys

Bloody Mary 9.50
Perfect blend of Smirnoff vodka, tomato juice, lemon juice, herbs and a little Tabasco kick

Steakhouse Spritz
Bombay sapphire, Aperol, topped with

prosecco and Soda

Champagne Mojito 10.00 Spiced Rum, brown sugar, mint leaves and topped with fizz

Aperol Spritz

Aperol topped with a generous glug of prosecco and a fresg splash of soda

8.0

Traditional -

Cosmopolitan 9.25
Citrus vodka, Cointreau, cranberry juice.
French Martini 9.25
Absolut Vanilla Vodka, Chambord and

Pineapple Juice

Daiquiri

9.25

Blend of Bacardi, Fresh Lime Juice and Sugar.

Choose between original, strawberry or passionfruit

Tommys Margarita

9.25

Tommys Margarita 9.2
Jose Cuervo silver tequila shaken with lime juice and agave syrup served win salted rim old fashioned glass

Long Island ice Tea 9.25
Tequila, Vodka, Triple Sec, Gin and Bacardi,
Fresh Lemon and Coke

Bacardi, Fresh Lime, Sugar and Mint, topped with lemonade

Deluxe ——

Porn Star Martini 9.50° Absolute Vanilla Vodka, Passoa, Passionfruit

Absolute Vanilla Vodka, Passoa, Passionfruit Puree and Vanilla Sugar. Served with a shot of prosecco

Steakhouse Sour 10.00

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 10.00
Makers mark and amaretto slowly stirred
Pink Lady 10.00

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

DRAUGHT

Ask your server whats on our taps today
BOTTLES
Budweiser 4.10
Tiger (640ml) 6.50

Tiger (640ml) 6.50
Corona 4.50
Erdinger (500ml) 6.00
House Cider 4.80

(ask your server for todays cider flavour)

WHITE WINES 175ML 250ML BOTTLE

VERDEJO - TIGRE & DRAGON 5.75 7.65 22.4 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 5.95 7.85 23.60 CROOKED MICK S.E AUSTRALIA

Fresh and creamy with hints of apricot, peaches and honeydew melon.

GEWURZTRAMINER 29.95
"LATE HARVEST"- SIMONSIG ESTATE
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

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
PIROVANO – VENETO – ITALY (2)

6.40
7.80
23.95

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

TEMPRANILLO/GARNACHA - TIGRE & DRAGON 5.75 7.65 22.95 GALICIA - SPAIN (B)

175ML

250ML BOTTLE

BOTTLE

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 rine fruit and dark chocolate with hints of

Full flavoured Rioja, smooth in style with smokey ripe fruit and dark chocolate with hints of vanilla.

SALENTO ROSSO "PASSITO" – PIROVANO - ITALY (D)

Smooth and silky red showing plum, raison, cocoa and liquorice notes. A great recent find!

CHURRASCO RECOMMENDS

RIOJA RESERVA - BODEGAS LARCHAGO - SPAIN (E) 38.0 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 WINE TO IMPRESS 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

CHATEAUNEUF DU PAPE - DOMAINE BERTHET- RAYNE
RHONE VALLEY – (ORGANIC) FRANCE
59.95

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 WINE TO IMPRESS 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!

SPARKLING & CHAMPAGNE

CUVEE VITTORIA – SPARKLING – LOMBARDY - ITALY (2)
Prosecco style fizz bursting with fresh apple and pear flavours.

PINOT SPUMANTE – SPARKLING ROSE - RIVANI - ITALY (2)

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.

A beautifully ripe nose with a delicate palate of brioche and peach and round creamy bubbles.

LAURENT PERRIER ROSE

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 5.85 **Baileys Coffee Brandy Coffee** 5.60 Cointreau Coffee 5.60 Americano 3.10 Cappuccino 3.35 3.35 Latte 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

SPIRITS

of fixe for											
Gin	25ml	50ml	Rum	25ml	50m	Whiskey/ Bourbon	25ml	50m	Brandy/ Vodka/ Liqueur	25ml	50m
Bombay Sapphire	4.80	7.20	Bacardi	4.80	7.20	Jack Daniels	4.80	7.20	Courvoisier	4.80	7.20
Tanqueray	5.00	7.40	Sailor Jerry	4.80	7.20	Jameson's	5.00	7.40	Smirnoff	4.80	7.20
Watermelon and Kiwi	4.85	7.25	Kraken	5.00	7.40	Jura	5.40	7.70	Grey Goose	5.10	7.50
Hendricks	5.10	7.50	Malibu	4.85	7.25	Makers Mark	4.90	7.30	Tia Maria		3.00
Pink Gin	4.90	7.50				Southern Comfort	4.80	7.20	Disaronno	4.80	7.20
Rhubarb and Ginger Gin	4.85	7.50							Martini (dry / Bianco)		5.00
N. 400 F 75	T . 2.00								Baileys		4.00

Mixers - 1.80 Fever Tree Tonic - 2.00