

STARTERS

<b>BBQ Ribs</b> [M][CE] 8.45 Slow cooked, fall off the bone pork ribs, smothered with a fiery homemade BBQ Sauce	<b>Garlic Chilli Prawns</b> [G][CR][D] 8.95 Pan fried garlic and chilli prawns, finished in a white wine, served on crusty sourdough bread	<b>Garlic Bread</b> [G][D] 6.45 On crusty sour dough
<b>Braised Steak Croquettes</b> [M][E][D] 8.75 Braised steak in a rich stock, in a light panko bread crumb, served with a mild horseradish yoghurt	<b>Steak Taco</b> [G][E][M] 8.45 Strips of marinated brisket, served in a toasted tortilla shell filled with spicy chipotle jam, apple slaw and coriander	<b>Garlic Bread with Cheese</b> [G][D] 7.25 On crusty sour dough
<b>Sticky Pork Belly</b> [M][E][G] 8.75 Sliced slow roasted pork belly served with a sweet pork sauce and apple slaw	<b>Sticky Salt and Pepper Halloumi Fries</b> 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]	
<b>Garlic Mushroom Toast</b> [G][D] 8.45 Crunchy garlic sour dough, topped with a mixture of mushrooms, with a creamy garlic sauce	<b>Sticky Steakhouse Bruschetta</b> [G][M] 9.50 Beer soaked pulled brisket, sticky onions and blue cheese bruschetta and a mild mustard dressing	

SHARING

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

**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.*

<b>8oz Flat Iron</b>	<b>15.95</b>
<b>10oz Sirloin</b>	<b>23.95</b>
<b>11oz Ribeye</b>	<b>26.95</b>
<b>8oz Fillet</b>	<b>30.95</b>
<b>10oz Black Angus Fillet</b>	<b>33.95</b>
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.*

<b>8oz Fillet</b>	<b>30.95</b>
<b>10oz Fillet</b>	<b>33.95</b>

BIGGER STEAK CUTS

<b>Chateaubriand</b>	<b>78.00</b>
<b>Tomahawk</b>	<b>85.00</b>

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

Peppercorn [G][D][M]	2.95
Chimichurri [SO]	2.95
Blue Hollandaise[D][E]	3.25
Malbec Sauce	2.95

SIDES

Sweet Potato Fries	4.50
Skinny Fries	3.50
Homemade Chunky Chips	4.50

INDULGE

3 for 10.00

Salt and Peppered Veg	4.95
Cauliflower Cheese [D][M][G]	5.25
Steakhouse Onion Rings [G]	4.25
Rocket and Parmesan Salad [D][SD]	3.75
Creamed Chorizo Cabbage & Leeks [D]	4.95
Garlic and Thyme Mushrooms [D]	4.75
Steakhouse Caesar Salad [D][F][E][M][G]	4.95
<i>contains bacon and anchovies</i>	

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

STEAKHOUSE MAINS

<b>Steakhouse Burger</b> [D][M][G][E] 14.95 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	<b>Vegetarian Burger</b> [G][E][S][CE][M] 14.00 Spiced vegie patty, topped with zaatar yoghurt, spicy tomato salsa and crunchy slaw. Served with skinny fries
<b>Black and Blue Burger</b> [D][M][G][E] 14.95 7oz dry beef burger, topped with smoked streaky bacon, caramelised red onions and stilton cheese. Served with skinny fries	<b>Steak and Ribs</b> [D][M][CE] 24.95 8oz Flat Iron, served with fall off the bone BBQ Ribs, served with skinny fries <i>Add Apple Slaw or Onion rings?</i>
<b>Double Up Burgers</b> [D][M][G][E] 4.50	
<b>Chimichurri and Chorizo Burger</b> 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]	<b>Full Rack of Ribs</b> [M][CE] 23.95 Full Rack of fall of the bone BBQ Ribs, served with skinny fries. <i>Add Apple Slaw or Onion rings?</i>
<b>Chicken, Pesto and Feta Burger</b> 14.00 Grilled chicken bread, with a pesto mayo, smoked streaky bacon and whipped feta. Served with skinny fries. [D][N][G]	

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



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

2 COURSE MENU  
from £20.95

SUNDAY  
STEAKHOUSE  
ROAST  
2 Courses from £23

## Start Your Engines \_\_\_\_\_

*Traditional* \_\_\_\_\_

*Deluxe* \_\_\_\_\_

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

## DRAUGHT

## BOTTLES

*(ask your server for todays cider flavour)*

ROSE WINES 175ML 250ML BOTTLE

**Taste Guide**

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

Irish Coffee	5.85
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*Add flavour to your coffee for 80p caramel or vanilla  
(sometimes we have seasonal flavours too)  
ask your server*

<b>MALBEC – MERRY MOLE - ASCONI - MOLDOVA (C)</b>	<b>6.35</b>	<b>8.50</b>	<b>28.95</b>
A playful medium bodied red full of berry fruits and soft spice.			

**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.

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.

## SPARKLING & CHAMPAGNE

<b>CUVEE VITTORIA – SPARKLING – LOMBARDY - ITALY (2)</b>	<b>28.00</b>
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.

Coke Bottle	2.95
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