



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

MAIN MENU

Starters...

- Chefs soup of the day, French bread, salted butter (v) ^	£7
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^	£7
- Duck & port pate, apricot & orange chutney, sourdough crackers ^	£8
- Braised rabbit, garlic white wine sauce, crispy gnocchi*	£9
- Porchetta style lamb breast, pumpkin puree, parsley pesto, jus*	£9
- Smoked salmon, radish cream, pickled cucumber, crisp ciabatta, lovage^	£8
- Beetroot salad, smoked goats curd, chicory, candied walnuts*	£8
- Pan fried queenie scallops, chorizo, lime coriander, herb salad*	£11

Main Courses...

- Honey glazed duck breast, beetroot & yuzu, orange, whipped feta, pine nuts, jus*	£24
- Chicken & spinach ballotine, crispy gnocchi, bok choy, cream cheese sauce, lovage oil*	£20
- Half lamb rack (served pink) minted lamb leg bon bon, broccoli puree, purple sprouting broccoli, jus	£30
- Pork belly, black pudding, celeriac remoulade, apple puree, wilted spinach, crackling, jus	£22
- Herb crusted cod loin, green lip mussels, Parisian potatoes, spinach puree, asparagus tips, garlic & chive sauce^	£24
- Braised beef shin, fondant potato, salsify, parsnip puree, parsnip crisp, carrot gel, jus*	£22
- Harrissa tofu, Moroccan couscous, charred cauliflower, minted coconut dressing	£20

Sides...

- Gochujang chicken bites, sesame	£6	- Pork belly bites, chimichurri*	£6
- Beer battered onion rings (v)	£4	- Hoisin & chilli tenderstem broccoli*	£5
- Salt & pepper squid, citrus aioli (v)	£6	- Truffled Cauliflower cheese (v)*	£5
- Panko halloumi, sweet chill (v)	£6	- Garlic bread (add cheese +£1) (v)	£5

Food Allergy? Please speak with a member of our team! Gluten free* / gluten free on request ^

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak ^	£15	- 10oz 50 day dry aged rib eye steak ^	£30
- 12oz 50 day dry aged rump steak ^	£24	- 8oz centre cut fillet steak ^	£34
- 10oz 70 day dry aged marbled sirloin steak ^	£28	- 9oz bacon chop, pineapple ^	£18

Signature Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. We only carry a very limited number of these steaks in stock so we may unfortunately run out.

- 16oz t-bone steak - sirloin and fillet steak on the bone ^	£32
- 20oz chateaubriand - centre cut fillet steak (perfect for 2 people) ^	£65
- 30oz cote de boeuf - rib eye steak on the bone (Order in advance) ^	£60
- 45oz long bone tomahawk - rib eye steak on the bone (Order in advance) ^	£80

Sauces...

- Cracked black peppercorn *	£3	- Red wine jus *	£3
- Blackstick blue *	£3	- Diane *	£3

Sides...

- Gochujang chicken bites, sesame	£6	- Pork belly bites, chimichurri*	£6
- Beer battered onion rings (v)	£4	- Hoisin & chilli tenderstem broccoli*	£5
- Salt & pepper squid, citrus aioli (v)	£6	- Truffled Cauliflower cheese (v)*	£5
- Panko halloumi, sweet chill (v)	£6	- Garlic bread (add cheese +£1) (v)	£5

For the little ones...

- Chicken goujons & chips	£8	- Cumberland sausages, mash & gravy	£8
- Junior chicken/beef roast (Sunday ONLY)^	£10	- Fish & chips	£8

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SUNDAY MENU

1 COURSE - £16 | 2 COURSES - £20 | 3 COURSES - £24

Starters...

- Chefs soup of the day, French bread, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^
- Duck & port pate, apricot & orange chutney, sourdough crackers^
- Slow roasted tomato & red onion bruschetta, mozzarella (v) ^
- Tempura king prawns, sriracha mayonnaise
- Black pudding, poached egg, pancetta, hollandaise

The Main Event...

- Roast rump of aged beef or chicken, duck fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Treacle & herb glazed bacon chop, tenderstem broccoli, mash, jus
- Sesame crusted salmon fillet, stir fried noodles, bok choy, soy glaze
- Pan fried chicken breast, leek & pancetta potato rosti, asparagus, diane sauce*
- Wild mushroom, pappardelle pasta, creamed spinach, vegetarian parmesan (v)
- Steak & ale pie, mushy peas, pan gravy, hand cut chips

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

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|--|---|
| - 6oz 50 day dry aged rump steak ^ | - 10oz 70 day dry aged marbled sirloin steak [£12] ^ |
| - 9oz bacon chop, pineapple ^ | - 10oz 50 day dry aged rib eye steak [£14] ^ |
| - 12oz 50 day dry aged rump steak [£10] ^ | - 8oz Centre cut fillet steak [£18] ^ |

Sauces...

- | | | | |
|------------------------------|----|------------------|----|
| - Cracked black peppercorn * | £3 | - Red wine jus * | £3 |
| - Blackstick blue * | £3 | - Diane * | £3 |

Sides...

- | | | | |
|---|----|--|----|
| - Gochujang chicken bites, sesame | £6 | - Pork belly bites, chimichurri * | £6 |
| - Beer battered onion rings (v) | £4 | - Hoisin & chilli tenderstem broccoli* | £5 |
| - Salt & pepper squid, citrus aioli (v) | £6 | - Truffled Cauliflower cheese (v)* | £5 |
| - Panko halloumi, sweet chill (v) | £6 | - Garlic bread (add cheese +£1) (v) | £5 |

Desserts...

- Lemon tiramisu, Mini meringue
- Pecan & treacle tart, clotted cream
- Wild berry pavlova, blackcurrant sorbet*
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce
- Biscoffee creme brulee, shortbread
- White chocolate mousse, poached rhubarb, buttered oats^
- Duo of vanilla bean, toffee crunch, raspberry ripple or blackcurrant sorbet ^
- Liqueur Coffee – choose from Baileys, Jamesons, Tia Maria or Brandy

Tea/Coffee...

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|-------------------|-------|
| - Pot of Tea | £2.75 |
| - Americano | £2.75 |
| - Cappuccino | £3.00 |
| - Latte | £3.00 |
| - Flat White | £3.00 |
| - Mocha | £3.00 |
| - Espresso | £2.00 |
| - Double Espresso | £3.40 |

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WEEKNIGHT SPECIAL

A MAIN MEAL & A DRINK - £12.50

MONDAY-THURSDAY

Drinks...

- Small 125ml house wine
- Bottle of Peroni
- House spirit & mixer
- Any soft drink

To Start...

Add any starter below for £6 or choose a starter from our main menu...

- Chefs soup of the day, French bread, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^
- Tandoori chicken thighs, tzatziki, coriander*
- Tempura king prawns, sriracha mayonnaise

Main Courses...

- Pork & leek sausages, mash, buttered kale, pan gravy, crispy shallots
- Pan fried chicken breast, leek & pancetta potato rosti, asparagus, diane sauce*
- Wild mushroom, pappardelle, creamed spinach, vegetarian parmesan (v)
- 6oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips, confit mushroom, tomato ^
- 12oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips, confit mushroom, tomato [**£7.50**]^

Sauces...

- | | | | |
|------------------------------|----|------------------|----|
| - Cracked black peppercorn * | £3 | - Red wine jus * | £3 |
| - Blackstick blue * | £3 | - Diane * | £3 |

Sides...

- | | | | |
|---|----|--|----|
| - Gochujang chicken bites, sesame | £6 | - Pork belly bites, chimichurri * | £6 |
| - Beer battered onion rings (v) | £4 | - Hoisin & chilli tenderstem broccoli* | £5 |
| - Salt & pepper squid, citrus aioli (v) | £6 | - Truffled Cauliflower cheese (v)* | £5 |
| - Panko halloumi, sweet chill (v) | £6 | - Garlic bread (add cheese +£1) (v) | £5 |

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SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

LUNCH MENU

Starters...

- Chefs soup of the day, French bread, salted butter (v) ^	£7
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^	£7
- Tandoori chicken thighs, tzatziki, coriander*	£8
- Slow roasted tomato & red onion bruschetta, mozzarella ^	£7
- Tempura king prawns, sriracha mayonnaise	£8

Main Courses...

- Open fish finger sandwich, buttered white bloomer, tartare sauce, hand cut chips, mushy peas	£12
- Roast beef, sourdough roll, caramelised onions, peppercorn sauce, hand cut chips ^	£14
- Pork & leek sausage, mash, buttered kale, pan gravy, crispy shallots	£14
- Marinated chicken skewers, asian slaw, naan bread, hand cut chips	£14
- Wild mushroom, pappardelle, creamed spinach, vegetarian parmesan (v)	£12
- Steak & ale pie, mushy peas, hand cut chips, pan gravy	£14

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak ^	£12	- 10oz 70 day dry aged marbled sirloin steak ^	£24
- 12oz 50 day dry aged rump steak ^	£18	- 10oz 50 day dry aged rib eye steak ^	£25
- 9oz bacon chop, pineapple^	£19	- 8oz Centre cut fillet steak ^	£28

£5 Friday Lunch Deal...

Every Friday lunchtime get our amazing 6oz 50 day dry aged rump steak served on our **hot rock** for just £5! Or get a 12oz 50 day dry aged rump steak for just £9.75! *

Add to your steak....

- Side salad	£1 *	- Chunky chips	£2.50	- Tomato & Mushroom	£1
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Offer is only valid with the purchase of a drink!

Sauces...

- Cracked black peppercorn *	£3	- Red wine jus *	£3
- Blackstick blue *	£3	- Diane *	£3

Sides...

- Gochujang chicken bites, sesame	£6	- Pork belly bites, chimichurri *	£6
- Beer battered onion rings (v)	£4	- Hoisin & chilli tenderstem broccoli*	£5
- Tempura king prawns, citrus aioli (v)	£6	- Truffled Cauliflower cheese (v)*	£5
- Panko halloumi, sweet chill (v)	£6	- Garlic bread (add cheese +£1) (v)	£5

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