



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

MAIN MENU

Starters...

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| - Chefs soup of the day, soft focaccia, salted butter (v) ^ | £7 |
| - Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^ | £7 |
| - Pressed guinea fowl & leek terrine, tarragon emulsion, apple chutney, brioche crisp ^ | £9 |
| - Peppered steak mini pie, pea puree, watercress, jus | £9 |
| - Confit duck leg spring rolls, Asian fennel slaw, sweet & sour dipping sauce | £9 |
| - Dressed white crab, heritage tomatoes, burnt gem, brown crab aioli, sourdough croutes ^ | £10 |
| - Roasted & glazed lamb belly, summer succotash, tomato coulis * | £10 |
| - Pan roasted head on king black tiger prawns, tomato & star anise sauce, parsley * | £12 |

Main Courses...

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| - Beef wellington, wilted spinach, Chantenay carrots, truffled & chive cream potatoes, jus | £34 |
| - Roast lamb chump, lamb belly bon bons, minted pea puree, tender stem, jus | £30 |
| - Pan fried chicken supreme, dauphinoise potato, sweet potato puree, cavolo nero, jus * | £22 |
| - Miso glazed duck breast, beetroot prawn crackers, sweetcorn puree, burnt pak choi, sesame jus | £28 |
| - Pan seared cod loin, crushed jersey royals, chargrilled grilled courgettes, San Marzano sauce, basil oil * | £26 |
| - Braised short rib ragu, spinach tagliatelle, pecorino cheese, thyme flowers | £22 |
| - Charred cauliflower, aubergine & lentil puree, roast chick peas, confit cherry tomatoes, coriander oil (ve) * | £20 |

Sides...

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|--|----|---------------------------------------|----|
| - Crispy pork belly, gochujang glaze * | £6 | - Tempura king prawns, sweet chilli | £6 |
| - Beer battered onion rings (v) | £5 | - Panko halloumi, chipotle jam (v) | £6 |
| - Tempura broccoli, honey, soy, sesame (v) | £5 | - Truffled Cauliflower cheese (v)* | £5 |
| - Chilli & lime tater tots, sesame aioli (v) ^ | £5 | - 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 roast tomato, confit mushroom, pea shoots and triple cooked chips.

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|--|-----|--|-----|
| - 6oz 50 day dry aged rump steak ^ | £18 | - 10oz 50 day dry aged rib eye steak ^ | £30 |
| - 12oz 50 day dry aged rump steak ^ | £25 | - 8oz centre cut fillet steak ^ | £35 |
| - 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 triple cooked chips.

We only carry a very limited number of these steaks and may unfortunately run out.

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| - 16oz T-bone steak - sirloin and fillet steak on the bone ^ | £34 |
| - 20oz Chateaubriand - centre cut fillet steak (perfect for 2 people) ^ | £70 |
| - 45oz Long bone tomahawk - rib eye steak on the bone (pre order only) ^ | £90 |

Surf & Turf...

Upgrade any steak to a surf & turf by adding King prawn skewers
£9

Sauces...

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

Sides...

| | | | |
|--|----|---------------------------------------|----|
| - Crispy pork belly, gochujang glaze * | £6 | - Tempura king prawns, sweet chilli | £6 |
| - Beer battered onion rings (v) | £5 | - Panko halloumi, chipotle jam | £6 |
| - Tempura broccoli, honey, soy, sesame (v) | £5 | - Truffled Cauliflower cheese (v)* | £5 |
| - Chilli & lime tater tots, sesame aioli (v) ^ | £5 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

Children's Menu

1 COURSE £10 | 2 COURSES £14 | 3 COURSES £18

Starters...

- Chefs soup of the day, soft focaccia, salted butter (v) ^
- Garlic ciabatta (add cheese +£1) (v) ^
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v)

Mains...

- Cumberland sausage, mash & gravy
- 6oz rump steak & triple cooked chips ^
- Chicken tenders, triple cooked chips & coleslaw
- Junior roast chicken/beef with all the trimmings (Sunday ONLY)^

Desserts...

- Duo of vanilla bean & toffee crunch ice cream (v) ^
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce (v)
- Chocolate fudge brownie, raspberry ripple ice cream, coulis (v) ^

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