



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

MAIN MENU

Starters...

- Chefs soup of the day, soft focaccia, salted butter (v) ^	£7
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^	£7
- Braised lamb & stilton croquette, pickled shallots, micro herbs, truffled aioli	£9
- Brussels pate, red currant jam, brioche toast, micro coriander ^	£9
- Peppered steak mini pie, pea puree, watercress, jus	£10
- Hand picked white crab, kohlrabi slaw, apple gel, pickled grapes, filo crisps	£10
- Pan fried pigeon breast, haggis bon bon, parsnip puree, cranberry jus	£12
- Herb crusted Scottish king scallops, beetroot crisp, lemon gel, watercress *	£14

Main Courses...

- Beef wellington, truffle & chive whipped potato, buttered spinach, jus	£36
- Miso glazed lamb rump, broccoli puree, kohlrabi slaw, lotus root crisp, jus *	£30
- Chicken supreme, fondant potato, carrot & ginger puree, charred hispi cabbage, jus *	£24
- 10oz bone in pork chop, bubble & squeak rosti, poached egg, hollandaise sauce *	£24
- Pan roasted Scottish hake loin, ratte potatoes, burnt tomatoes, asparagus, caper & white wine velouté *	£26
- Slow cooked venison shank, whipped potato, peas, pancetta & silver skin onion, parsnip crisp *	£30
- Sweet potato & pak choi dahl, crispy onion bhajis, coriander dressing (ve) ^	£22

Sides...

- Sriracha honey, pork belly bites, chilli *	£7	- Salt & pepper squid, garlic aioli	£7
- Beer battered onion rings (v)	£5	- Panko halloumi, chipotle jam (v)	£6
- Tempura teriyaki broccoli, almond flakes (v)	£6	- Truffled Cauliflower cheese (v) *	£6
- Mac & cheese, pancetta crumb	£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 roast tomato, confit mushroom, pea shoots and triple cooked chips.

- 6oz 50 day dry aged rump steak ^	£18	- 10oz 50 day dry aged rib eye steak ^	£32
- 12oz 50 day dry aged rump steak ^	£26	- 8oz centre cut fillet steak ^	£36
- 10oz 70 day dry aged marbled sirloin steak ^	£30	- 9oz bacon chop, pineapple ^	£20

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.

- 16oz T-bone steak - sirloin and fillet steak on the bone ^	£36
- 20oz Chateaubriand - centre cut fillet steak (perfect for 2 people) ^	£75
- 45oz Long bone tomahawk - rib eye steak on the bone (pre order only) ^	£95

Surf & Turf...

Upgrade any steak to a surf & turf by adding King prawn skewers
£10

Sauces...

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

Sides...

- Pork belly bites, sriracha honey, chilli *	£7	- Salt & pepper squid, garlic aioli	£7
- Beer battered onion rings (v)	£5	- Panko halloumi, chipotle jam (v)	£6
- Tempura teriyaki broccoli, almond flakes (v)	£6	- Truffled Cauliflower cheese (v) *	£6
- Mac & cheese, pancetta crumb	£6	- 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

Mains...

- Cumberland sausage, mash & gravy
- 4oz 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 & salted caramel ice cream (v) ^
- Sticky toffee pudding, salted caramel ice cream, butterscotch sauce (v)
- Chocolate fudge brownie, vanilla ice cream, chocolate sauce (v) ^

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