



# SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

## VALENTINE'S MENU | 3 COURSES - £40

This will be the only menu running during the evening on the 14<sup>th</sup> & 15<sup>th</sup> February

### Starters...

- Carrot & coconut soup, crispy parsnip, coriander oil (v)^
- Wild & button mushrooms, garlic & tarragon cream, toasted brioche croutons (v)^
- Beetroot & goats cheese salad, harissa quinoa, crisp tortilla, pomegranate, dressed rocket (v)^
- Pulled lamb croquette, smoked garlic puree, nduja, caper berry, parsley
- Pan roasted king black tiger prawns, tomato & star anise sauce, toasted sourdough ^

### The Main Event...

- Crisp pork belly, pork shoulder bon bons, parsnip puree, tenderstem broccoli, pork jus
- Roast guinea fowl supreme, dauphinoise potatoes, squash puree, braised winter greens, jus \*
- Pan fried sea trout fillet, ratte potatoes, pancetta, peas, silver skin onions, dill & white wine sauce\*
- Roast lamb rump, confit lamb leg bon bon, pea & mint puree, tenderstem broccoli, lamb reduction
- Butternut squash risotto, wilted spinach, pumpkin seeds, crumbled wensleydale (v)\*

### Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots & triple cooked chips

- 12oz 50 day dry aged rump steak ^
- 10oz 50 day dry aged rib eye steak ^ [+£5]
- 10oz 70 day dry aged sirloin steak ^ [+£5]
- 8oz centre cut fillet steak ^ [+£8]

### Signature Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots & triple cooked chips.

- 16oz t-bone steak - sirloin and fillet steak on the bone ^ [+£10]
- 20oz chateaubriand - centre cut fillet steak ^ [£10/per person supplement – based on 2 sharing]

### Sauces...

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

### Sides...

- |   |    |                                      |    |
|---|----|--------------------------------------|----|
| - Katsu chicken strips, red chilli          | £6 | - Panko halloumi, chipotle jam (v)   | £6 |
| - Beer battered onion rings (v)             | £4 | - Crispy salt & pepper squid, Aioli  | £6 |
| - Tempura broccoli, honey, soy & sesame(v)  | £5 | - Truffled cauliflower cheese (v)*   | £5 |
| - Thyme & rosemary hasselback potatoes (v)* | £5 | - Garlic bread (add cheese +£1) (v)^ | £5 |

### Desserts...

- Dark chocolate marquise, strawberry & champagne sorbet, popping candy
- Vanilla bean creme brûlée, shortbread (v)^
- Baked pavlova, winter berry compote, chantilly cream(v)\*
- Sticky toffee pudding, butterscotch sauce, honey comb, toffee crunch ice cream (v)
- Duo of Vanilla bean & raspberry ripple ice cream (v)

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