



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
- Marinated goats cheese, beetroot puree, walnut crumb, herb oil (v) * £9
- Ham hock & leek terrine, honey mustard emulsion, home made piccalilli, sourdough croutes ^ £9
- Honey & soy glazed baby back ribs, sesame kimchi, micro coriander * £10
- Smoked salmon, pickled cucumber, radish creme fraiche, sourdough toast, lemon zest ^ £10
- Mojo marinated lamb skewers, minted yoghurt, pomegranate & molasses * £12
- Pan fried king scallops, garden peas, crisp pancetta, jus * £14

Main Courses...

- Beef wellington, parsnip puree, truffle & chive whipped potato, buttered spinach, jus £36
- ½ rack of lamb (served pink), fondant potato, pea & mint puree, tenderstem broccoli, jus * £32
- Chicken supreme, dauphinoise potatoes, carrot puree, sauteed pancetta & savoy cabbage, jus * £24
- Crisp pork belly, pork bon bons, miso butter sweet potato puree, charred pak choi, honey & soy reduction £24
- Pan fried cod loin, crushed baby potatoes, samphire, green lip mussels, white wine veloute * £26
- Braised short rib, whipped potato, charred corn, chimichurri, shallot crisp * £30
- Garlic & spinach risotto, asparagus, garden peas, wild mushrooms, shaved vegan parmesan (ve) * £22

Sides...

- Sriracha honey, pork belly bites, chilli * £7
- Beer battered onion rings (v) £5
- Tempura tenderstem, honey, soy & sesame (v) £6
- Truffle & parmesan tater tots, garlic aioli (v) ^ £6
- Salt & pepper squid, garlic aioli £7
- Panko halloumi, chipotle jam (v) £6
- Three cheese cauliflower (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 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 tenderstem, honey, soy & sesame (v)	£6	- Three cheese cauliflower (v) *	£6
- Truffle & parmesan tater tots (v) ^	£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 (v)

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 clotted cream vanilla & salted caramel ice cream (v)*
- Sticky toffee pudding, salted caramel ice cream, butterscotch sauce (v)
- Chocolate fudge brownie, raspberry ripple ice cream, chocolate sauce (v)^

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