

NIBBLES

STARTERS & SHARERS

Garlic Bread (V) | 4.95

Add Cheese + 1.00

Fried Halloumi (V) | 6.25

Olives (VE) (GF) | 3.75

Bread & Olives (VE) | 6.75

Tzatziki & Pitta (V) | 6.50

Hummus & Pitta (V) | 6.50

Fried Courgettes

with tzatziki dip (V) (GF) | 6.15

Soup of the Day

Served with bread & butter | 6.50

Creamy Cheese Mushrooms (V)

Oven baked mushrooms in a cheese and spinach sauce, served with bread | 7.75

Chicken Wings (GF)

Spicy chicken wings, blue cheese dip & dressed salad | 8.75

Garlic King Prawns

White wine garlic sauce & crusty bread | 11.95

Calamari

Crispy fried squid & garlic aioli | 8.95

Prawn Cocktail

Cocktail sauce, baby prawns, lettuce, avocado, bread & butter | 9.75

To Share

Loaded Nachos (V)

Tortilla chips, nacho cheese sauce, sour cream, guacamole, salsa & jalapenos | 11.95

Baked Camembert (V)

Truffle & honey baked camembert, served with chutney & bread | 13.95

STEAKS

All our steaks are served with tomato, flavoured butter, a choice of side and your choice of sauce.

Choose how you would like your steak cooked

Blue

Red throughout

Rare

Mostly red with a touch of pink

Medium Rare

Mostly pink with a touch of red

Medium

Pink in the centre

Medium Well

A touch of pink

Well Done

Firm texture with no pink

Choose your sauce

Peppercorn

Béarnaise

Bordelaise

Beef & Red Wine

Choose your side

Mixed salad

Fries

Sweet potato fries (+1.50)

Thick cut chips (+1.50)

Classic Steaks

Black Angus 50 days aged Sirloin

A delicate flavour balanced with a firmer texture. Recommended Medium Rare

| 8oz 28.50 | 12oz 35.95

Black Angus 50 days aged Ribeye

A finely marbled steak. Recommended Medium

| 8oz 29.75

Rump 30 days aged

Full-flavoured and firm in texture.

Recommended Medium

| 8oz 22.25

Our Recommendations

Black Angus 50 days aged Fillet

The most tender and lean steak. Recommended Rare

| 8oz 35.50

T-Bone 30 days aged

One side a tender fillet, the other a flavoursome well marbled sirloin. Recommended Medium Rare

| 20oz 41.95

16oz Ribeye 30 days aged

World Steak Challenge 2023 Gold Medal Winning Steak

Highly marbled and flavoursome, recommended Medium for maximum flavour and tenderness

| 37.95

STEAKS TO SHARE

Shortbone Tomahawk 30 days aged

Aged on the bone, highly marbled and flavoursome.

Recommend served Medium for maximum flavour and tenderness.

| Serves 2 | 28oz | 69.75

Black Angus Chateaubriand 50 days aged

Hand-cut from the fillet primal, one of the most tender cuts

Recommended Medium Rare

| Serves 2 | 16oz | 69.75

Our Recommendation

Porterhouse T-Bone 30 days aged

The king of steaks, one side a tender fillet the other side a tendersome and well marbled sirloin. Please allow at least 30 minutes cooking time.

Recommended Medium Rare

| Serves 2 | 35.5oz | 82.95

Steak Extras & Sides

Garlic Mushrooms | 5.25

Macaroni Cheese | 5.75

Halloumi Fries | 6.25

Fries | 4.50

Thick Cut Chips | 4.95

Sweet Potato Fries | 4.95

Mixed Salad | 4.75

Mixed Seasonal Greens | 5.25

Dauphinoise Potatoes | 4.95

Roasted Mediterranean

Vegetables with Feta | 5.25

BURGERS

All burgers are served in a brioche style bun with lettuce, tomato, onion, fries. Upgrade to Sweet Potato Fries +1.50 Thick Cut Chips +1.50

Beef Burger

Add Smoked Cheddar Cheese +1.75
Add Bacon +1.75 | Extra patty +5.00
Beef patty, and burger sauce. | 16.95

Chicken Burger

Add Smoked Cheddar Cheese +1.75
Add Bacon +1.75
Chargrilled chicken breast topped with
smashed avocado, burger sauce | 17.95

Plant-Based Burger (VE)

Vegan burger patty, burger
sauce, vegan cheese slice and
vegan mayonnaise | 15.95

MAINS

Our Recommendation

Rack of Ribs

Slow-cooked rack of pork ribs | Full 23.75
in a barbeque glaze. Served | Half 18.95
with fries & coleslaw

Slow Cooked Apple & Cider Pork Belly

Sauteed baby potatoes, mixed seasonal
greens, apple puree & gravy | 23.50

Chicken & Chorizo Skewers

Marinated chicken, chorizo, aubergine,
courgette, peppers, red onion. Served with
pilau rice, mixed salad & tzatziki | 23.50

Beer Battered Fish & Chips

Thick cut chips, minted mushy peas,
lemon & tartar sauce | 18.50

Two fillets of Seabass

White wine garlic sauce, dauphinoise
potatoes and mixed greens. | 25.95

Seafood Linguine

Mixed seafood, white wine chilli garlic
sauce, cherry tomatoes & rocket | 19.95

Mediterranean Vegetable Linguine

Roasted mixed vegetables in a tomato
sauce (V) | 16.50

Salads

Burrata Salad (V) (GF)

Burrata
cheese, salad leaves, sundried
tomatoes, mediterranean
vegetables, pesto dressing &
pomegranate seeds | 15.50

Greek Salad (V) (GF)

Tomatoes, red onion, feta
cheese, marinated olives,
cucumber, green bell peppers,
olive oil, oregano | 16.25

DESSERTS

An Indulgent Treat

Warm Chocolate Brownie

served with ice cream and chocolate sauce | 8.25 (GF)

Sticky Toffee Pudding

served with ice cream | 8.25 (GF)(V)

New York Style Cheesecake

drizzled with strawberry sauce | 8.50 (V)

Banoffee Pie

drizzled with toffee sauce | 8.25 (V)

Tiramisu | 8.75 (V)

Chocolate Cake

served with ice cream | 8.25(GF)

Apple Pie

served with custard or ice cream | 8.25 (V)

Ice Cream

3 Scoops of your choice: Vanilla, Chocolate,
Strawberry | 6.95 (V)

Sorbet | 6.75 (VE)

Cheese Board

Selection of cheese, savoury biscuits, fruit and chutney (V)
| 13.50

HOT DRINKS

Espresso

Single 3.65 Double 3.85

Macchiato

Single 3.65 Double 3.85

Cappuccino

3.95

Flat White

3.85

Americano

3.65

Latte

3.85

Mocha

3.85

Hot Chocolate

3.85

Pot of Tea

English Breakfast, Decaf, Earl Grey, 2.95
Green, Peppermint, Chamomile

Floater Coffee

3.85

Liqueur Coffee

6.25

Irish, Tia Maria, Brandy, Baileys

Syrups

Hazelnut, Vanilla, Gingerbread, 0.75
Caramel, Pumpkin Spice

VE-Vegan
V-Vegetarian
Gf- Gluten Free

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. Weights stated are approximate uncooked weights.