



SERVED EVERY EVENING

EVENING

STEAKS • GRILL • GREAT FOOD

STARTERS

CHICKEN SHAWARMA 7.90
Tender slices of marinated chicken, slow cooked with Middle Eastern spices, served with toasted pitta and smooth garlic hummus.

HUMMUS & PITTAS (v) 4.90
Toasted pitta and a smooth garlic hummus.

CHICKEN SKEWERS (2) 7.90
Grilled chicken skewers. Choose Cajun or Black Garlic.

PATATAS BRAVAS (v) 6.90
Crispy potatoes in spicy tomato sauce, finished with aioli and fresh herbs.

KING PRAWNS 7.90
King prawns in garlic butter, served with fresh lemon.

KOFTA 7.90
Seasoned lamb kofta with sriracha mayo and fresh lemon.

SALADS

CLASSIC CAESAR SALAD (v) 8.90
Romaine lettuce, Parmesan, croutons and Caesar dressing. Add chicken +3.00.

CRISPY DUCK SALAD 12.90
Crispy duck, mixed leaves, spring onions, cucumber and hoisin dressing.

GOAT'S CHEESE SALAD (v) 11.90
Goat's cheese, mixed leaves, beetroot, walnuts and balsamic dressing.

MIXED LEAF SALAD (v) 4.90
Seasonal leaves, tomatoes, cucumber and red onion.

FOR THE TABLE

MIXED OLIVES (v) 4.90
A selection of marinated olives.

GARLIC BREAD (v) 4.90
Garlic butter and fresh herbs. Add cheese +1.00.

NACHOS (v) 6.90
Crispy nachos with guacamole, salsa and sour cream.

MAINS

GRILLED SALMON 18.90
Pan-seared salmon with new potatoes, green beans, broccoli and white wine sauce.

SPINACH & CHEESE STUFFED CHICKEN 16.90
Chicken breast stuffed with spinach and cheese, white shiitake mushroom sauce and asparagus.

GNOCCHI & CHORIZO 14.90
Gnocchi and chorizo in a tomato sauce, finished with fresh herbs.

MIXED FISH PIE 16.90
White fish, smoked fish and prawns under buttery mash, with seasonal greens.

TRADITIONAL FISH & CHIPS 16.50
Battered fish fillet, chunky chips, mushy peas, tartare sauce and fresh lemon.

SIDES

Tenderstem Broccoli (v) 4.90

Dauphinoise Potatoes (v) 5.90

Vegan Sautéed Mushrooms (v) 4.90

Creamy Mushrooms (v) 5.50

Truffle & Parmesan Fries (v) 5.50



SERVED EVERY EVENING

EVENING

STEAKS • GRILL • GREAT FOOD

THE STEAK COLLECTION

Hand-selected cuts, expertly butchered and cooked over high heat to lock in flavour.

Served with triple cooked chips, roasted beef tomato and sautéed mushrooms.

FILLET THE #42 CUT (8oz) Our most tender cut. Elegant, soft and luxurious.	29.90	THE #42 T-BONE (16oz) Fillet on one side, sirloin on the other.	36.90
MARBLED RIBEYE (10oz) Rich marbling, deep flavour and buttery texture.	26.90	CÔTE DE BOEUF (800-950g) 14-day aged, bone-in. Approx. 28-32oz.	59.90
SADDLEWORTH SIRLOIN (12oz) A British classic. Juicy, flavoursome and balanced.	24.90	TOMAHAWK (0.9-1.1kg) A showpiece sharing cut. Approx. 32-39oz.	74.90
HOUSE RUMP STEAK (10oz) Big on flavour, matured for exceptional depth.	18.90	CHÂTEAUBRIAND FOR TWO Centre-cut fillet, béarnaise, vegetables and two sides.	64.90

STEAK SAUCES & BUTTERS • 2.50

Café de Paris • BBQ • Blue Cheese • Peppercorn • Red Wine • Béarnaise

FROM THE GRILL

CLASSIC CHEESEBURGER Beef patty, melted cheese, lettuce, tomato, house sauce, brioche bun; salad or fries.	13.50
BUTTERMILK CHICKEN BURGER Crispy chicken, slaw, house mayo and brioche bun; salad or fries.	13.50
PULLED BBQ BEEF BURGER Slow cooked BBQ beef, cheddar, crispy onions and pickles; salad or fries.	14.50
PULLED BBQ CHICKEN BURGER Slow cooked BBQ chicken, cheddar, crispy onions and pickles; salad or fries.	14.50
VEGGIE BURGER (v) Plant-based patty, salad, tomato and house sauce; salad or fries.	12.50

DESSERTS

APPLE CRUMBLE (v) Warm apple crumble with custard.	6.90
SALTED CARAMEL CHEESECAKE (v) Creamy cheesecake with salted caramel.	6.90
STICKY TOFFEE PUDDING (v) With ice cream or custard.	6.90
CHOCOLATE BROWNIE (v) Rich brownie with vanilla ice cream.	6.90
ASSORTED CHEESE BOARD (v) Cheeses, crackers, chutney and grapes.	8.90