

HALAL MENU

All our Halal meat is certified and is prepared with separate chopping boards and knives and cooked in separate pots and pans.

STARTERS

Seafood Chowder - 7
sourdough toast
Pacific Shrimp Tempura - 8
asian dipping sauce

Salmon Ceviche - 7
marinated sushi grade salmon
with crisp bread
Beef Carpaccio - 8
rocket, truffle oil

Wedge Salad - 6
iceberg, blue cheese and buttermilk
Edamame Beans - 2
cracked salt and chilli

THE STEAKS

Sirloin 225g - 14
thick cut 350g - 22
thick cut 500g - 32
rich and marbled with
a firm texture

Fillet 200g - 22
Fillet 300g - 33
tender and succulent

Rib Eye 225g - 16
thick cut 350g - 25
thick cut 500g - 35
layered with marble
and bursting with flavour

Sauces - 1.20
garlic butter, béarnaise, green peppercorn

SPECIAL HOUSE CUT STEAKS

Chateaubriand for Two 400g - 45

Chateaubriand for Two 500g - 55
tenderloin fillet to share

Our quality Steak Knives available to buy £10 each

MAINS

Half a Boneless Chicken - 11
plain or peri peri

Grilled Tiger Prawns - 18
garlic butter or peri peri

Fillet of Seabass - 13
basted with thyme, lemon and caper butter

Roasted Aubergine & Sweet Potato (v) - 11
coconut yoghurt, pesto and roasted cherry tomatoes

SIDES

Pommes Frites - 3.50

Tiger Prawns - 7
butterflied

Mac and Cheese - 4

French Beans - 4
shallots, garlic, chili

Fresh Leaf Spinach - 4
plain or creamed

Saffron Rice 4

House Salad - 4

Tomato & Onion Salad - 4
vine tomatoes and red onions

2 Fried Eggs - 3

All prices are inclusive of VAT at the prevailing rate. Any service charge added to your bill is entirely optional. We cannot guarantee total absence of allergens in our dishes, they may contain traces of allergens or may have been made alongside other products containing allergens. Whilst we do our best to keep all our lg dishes gluten free, there may be traces of gluten. If you are allergic or intolerant to any ingredients, please ask a staff member for our detailed allergen menus. (v) = Vegetarian