

STARTERS

Oysters - 2.50 (each)
freshly shucked rock oysters

Soup of the Day - 5.00

Bruschetta- 6.00
vine tomatoes, avocado, basil & spring onion on toasted sourdough

Wedge Salad - 5.00
iceberg, blue cheese, pastrami and buttermilk

Beef Carpaccio - 7.00
rocket, parmesan, truffle oil

Chicken Liver Parfait - 6.00
toasted brioche

Warm Goat Cheese salad - 7.00
roasted Mediterranean vegetables

Mussels - 7.00
shallots, white wine and cream sauce

Peri Chicken sausages-6.00
with peri mayonnaise

Grilled Baby Back Ribs - 7.00
house bbq basting

House Cured Gravdax - 7.00
dill sauce

Salmon Ceviche - 7.00
marinated sushi grade salmon,
crisp bread

Cornish crab - 8.00
avocado and apple mayonnaise

Pacific Shrimp Tempura - 8.00
ponzu sauce

Grilled Halloumi - 7.00
balsamic tomatoes and rocket

Mozzarella Salad - 7.00
vine tomatoes and avocado

THE STEAKS

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

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

Tenderloin of Rump 250g - 16
juicy and full of flavour

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

Sauces - 1.20
peppercorn, garlic butter, house bbq, béarnaise
Truffle béarnaise - 2.50

SPECIAL HOUSE CUT STEAKS

Prime Rib of Beef for Two 900g **thick cut** - 55
rich and marbled full of flavour from the bone

Chateaubriand for Two 400g/500g - 45/ 56
tenderloin fillet to share

MAINS

Salmon Fillet - 15.00
miso and mirin glaze or teriyaki sauce served with Broccoli

Fillet of Seabass - 15.00
lemon and caper butter served with Broccoli

Grilled Tiger Prawns - 18.00
garlic butter or peri peri served with Saffron rice and salad

Boneless Cornfed Chicken - 14.00
peri peri or house bbq served with Pommes Frites

House Burger - 12.00
on a brioche bun, cheddar or blue cheese served with Pommes Frites

Lamb Shank - 16.00
Slow braised with mash and lamb gravy

Homemade vegetarian Burger -11.00
on a brioche bun, cheddar or blue cheese served with Pommes Frites

Pan Fried Calves Liver -16.00
with onion gravy and mash

Magré breast of Duck -16.00
black cherry sauce red Cabbage

Grilled Baby Back Ribs - 16.00
house bbq basting served with Pommes Frites

Tiger prawn Caesar Salad-12.00
cajun seasoned prawns with cesar salad

SIDES

Pommes Frites - 3.50
add Truffle béarnaise 2.50
Sweet potato Frites- 4.00

Tiger Prawns - 7.00
butterflied

Broccoli- 4.00

Saffron Rice - 4.00

Mac and Cheese - 4.00
add Truffle infused cheese 2

French Beans - 4.00
shallots garlic chili

Creamed Spinach - 4.00

Caesar Salad - 4.00
traditional recipe

House Salad - 4.00

Mashed Potatoes - 4 .00
Tomato & Onion Salad - 4.00
vine tomatoes and red onions
Rocket & Parmesan salad - 4.00
2 Fried Eggs - 3.00
Grilled tomato and mushrooms skewers - 4.00
basted in house BBQ sauce

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.