

# Irresistible DATE NIGHTS

## Three Course Set Menu

Only £24.95 per person, exclusively available every Thursday from 6pm

### STARTERS

#### SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise

#### BLACK PEARL SCALLOPS

Served with parmentier potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa (£2 supplement)

#### CLUCK & DUCK WINGS

Sticky chilli-hoisin glazed chicken & duck wings served with buttermilk ranch dressing and dressed slaw

#### BAKED CHEDDAR MUSHROOMS v

Wild and button mushrooms in a creamy garlic & Cheddar sauce, served with toasted artisan breads

### MAINS

All our prime steaks are served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed tomato, along with your choice of lettuce wedge and steak sauce

#### 30 DAY AGED BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour. Recommended medium

#### 30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare

#### 50 DAY AGED GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour. Recommended medium (£2 supplement)

#### 30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare (£5 supplement)

### YOUR STEAK, YOUR WAY

#### Choose a wedge dressing

- Bacon & Honey Mustard
- Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano
- Buttermilk Ranch & Croutons

#### Choose a steak sauce

- British Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Cracked Peppercorn
- Classic Béarnaise

#### SMOKEY BARBECUE RIBS

Full rack of succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw

#### BUTCHERS BEEF & BARBACOA BURGER

Topped with succulent rump steak, barbacoa brisket fritter, crispy onion loaf pieces and Monterey Jack cheese. Served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw

#### PESTO CRUSTED SEA BASS

Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon-infused hollandaise

#### BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté

### DESSERTS

#### RICH CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard

#### LEMON & CLOTTED CREAM POSSET TART v

On a buttery biscuit base, served with strawberry & prosecco sorbet, fresh berries and rhubarb & rose curd

#### CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, Served with a home baked vanilla biscuit and fresh berries

#### STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream

### EXCLUSIVE THURSDAY OFFER

It's almost the weekend - treat yourselves to a sparkling bottle of Prosecco or sparkling rosé for only £15

Our vegetarian set menu can be enjoyed for £21.95 per person

V = Made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Please note: all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Some of our dishes contain alcohol - please ask a team member for further details.