

# Exclusive RARE TREAT

## JANUARY SET MENU

2 COURSES FOR £15.95 | 3 COURSES FOR £19.95

### STARTERS

#### STICKY CHILLI-HOISIN CHICKEN WINGS

Served with buttermilk ranch dressing

#### BAKED CHEDDAR MUSHROOMS (V)

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

#### HAND CUT NACHOS (V)

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, guacamole and jalapeños

### MAINS

#### THE STEAK EXPERIENCE

##### 30 DAY AGED RUMP STEAK 8OZ

A firm texture and rich flavour, recommended medium and served with parsley butter, seasoned fries, a slice of our onion loaf and a balsamic glazed beef tomato, along with your choice of lettuce wedge and steak sauce.

Tailor your experience and upgrade your steak to one of the following expertly grilled cuts:

**30 DAY AGED 8OZ SIRLOIN** £5 supplement

**50 DAY AGED GRAIN FED 8OZ RIBEYE** £7 supplement

##### YOUR STEAK, YOUR WAY

###### Choose a wedge dressing

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

###### Choose a steak sauce

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

#### BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, smokey barbecue sauce and crispy pancetta crumb. Served with our crispy onion loaf, 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

#### BACON & CHEESE PRIME STEAK BURGER

Minced from the finest prime steak, served in a glazed brioche bun with Cornish Kiln smoked bacon, Monterey Jack cheese, lettuce, tomato and our special recipe burger sauce. Served with seasoned fries and dressed slaw

#### WHEATBERRY BEETROOT & COUS-COUS SALAD

Roasted roots, wheatberry beetroot & cous-cous, chargrilled broccoli, grapes and baby leaves with a pineapple & ginger dressing, topped with a savoury nut granola

Choose one of the following toppings:

8oz Rump Steak or Chicken breast

#### BUTTERNUT SQUASH & EMMENTAL ROULADE (V)

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

### DESSERTS

#### SILVERPAIL ICE CREAM AND COOKIE (V)

A choice of three ice creams, served with a home-baked double chocolate cookie and rich Belgian chocolate sauce. Choice of vanilla bean, double chocolate, praline or strawberry

#### RICH CHOCOLATE BROWNIE (V)

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

#### VANILLA BEAN CHEESECAKE (V)

Served with a raspberry sugar crunch

Please ask your server for our selection of hot drinks

Available all day Sunday to Thursday, 12-5pm Fridays and Saturdays until the 31<sup>st</sup> January 2018

Please note: This is a promotional menu, therefore no other voucher or discount can be redeemed alongside it.

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 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.