

Irresistible DATE NIGHTS

Three Course Set Menu

Only £25.95 per person, exclusively available every Thursday from 5pm

STARTERS

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise

SEARED ATLANTIC 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

Button mushrooms in a creamy Cheddar & spinach 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

SOMETHING ON THE SIDE?

- Classic Mac & Cheese v £3.95
- Lobster & King Prawns Tempura £6.25
- Grilled Half Lobster £8.50
- Garlic Button Mushrooms v £2.95
- Garlic Sautéed Greens v £3.75
- Grana Padano & Garlic Stem Broccoli £3.50

SMOKEY BARBECUE RIBS

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

STEAK HOUSE BURGER

Topped with slow cooked beef, smoked beef bacon, smoked Cheddar cheese and beef dripping sauce. 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 praline 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 yourself to 25% off a bottle of selected fizz

Our vegetarian set menu can be enjoyed for £22.95 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, Scottish and 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.