

# Gluten Free Menu

## STARTERS

**WILD ATLANTIC SCALLOPS**  
Lobster & Prosecco sauce, peas, crispy pancetta on a bed of mashed potato 9.75

**SMOKY BARBECUE WINGS**  
Buttermilk ranch dressing 6.95

**BAKED CHEDDAR MUSHROOMS V**  
Creamy Cheddar cheese & spinach sauce, toasted bread 6.50

## SHARERS

**BOX BAKED CAMEMBERT V**  
Topped with an apple, date & tamarind chutney, served with toasted breads 12.50

## MAINS

All our prime steaks are aged for at least 30 days then cooked exactly to your liking. Served with your choice of mashed potato or crushed baby potatoes and your choice of steak sauce and lettuce wedge dressing.

### YOUR STEAK, YOUR WAY

#### Choose your wedge dressing

- Bacon & Honey Mustard
- Long Clawson Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano

#### Choose your steak sauce

- Beef Dripping
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Three Peppercorn\*
- Classic Béarnaise

### SOMETHING ON THE SIDE?

Camembert Mashed Potato v 5.25

Whole Giant Tiger Prawn 8.95

Half Rack of Barbecue Ribs 7.75

Onion Loaf ve 3.95

Ratatouille ve 3.95

Mixed Salad ve 3.75

Garlic Button Mushrooms v 3.50

Garlic Sautéed Greens v 4.50

## 30 DAY AGED

*Masters of Steak accredited*

### SIRLOIN 8OZ/12OZ

A delicate flavour balanced with a firmer texture, recommended medium rare 8oz 21.50, 12oz 29.25

### FILLET 8OZ

The most tender steak, recommended rare 27.95

### SURF & TURF FILLET 8OZ

Fillet 8oz topped with whole giant tiger prawn, recommended rare 36.50

### RUMP 8OZ

A firm texture and rich flavour, recommended medium 16.50

### T-BONE 20OZ

On one side a tender fillet, on the other a flavoursome sirloin, recommended medium rare 30.95

### RIBEYE 16OZ

Bursting with flavour, recommended medium 30.50

## 50 DAY AGED

### *Chef's Recommendation*

#### BLACK ANGUS FILET MIGNON 10OZ

Two 5oz cuts of fillet, beautifully delicate and tender. Recommended rare 31.50

#### GRAIN FED RIBEYE 10OZ

Fine marbling results in an intense buttery flavour, recommended medium 27.95

#### BLACK ANGUS BISTRO RUMP 8OZ

Full flavour, recommended medium 18.50

#### BLACK ANGUS RIBEYE 8OZ

A finely marbled cut, recommended medium 22.50

#### BLACK ANGUS SIRLOIN 10OZ

Deliciously flavoursome, recommended medium rare 25.95

## SHARING CUTS

### CÔTE DE BOEUF 28OZ

The ultimate ribeye sharing experience – aged and served on the bone for a deep flavour. Its fine marbling caramelises when cooked for a succulent taste. A showstopper to share or for one to enjoy if hungry! Recommended medium 56.95

### CHATEAUBRIAND 16OZ

Hand-cut from the fillet primal, this 30 day aged 'Masters of Steak' accredited steak is one of the most tender cuts, recommended medium rare 53.95

### MINT & GARLIC LAMB RUMP

Dauphinoise potato, ratatouille, fine green beans, a rich Bordelaise sauce 17.95

### GRILLED SEA BASS

Crushed baby potatoes, grilled tenderstem broccoli, lobster & Prosecco sauce 16.50

### ROASTED CAULIFLOWER WEDGE VE

Sweetcorn purée, pomegranate, baby potatoes 12.75

### BUTTERMILK CHICKEN

Boneless half chicken, sweetcorn purée, dauphinoise potato, tenderstem broccoli, rich chicken dripping gravy 15.95

### SMOKY BARBECUE RIBS

Pork ribs, smoky barbecue glaze, slaw and your choice of mashed potato or crushed baby potatoes Half 13.25, Full 17.25

### SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with Long Clawson Stilton crumb, crispy smoked bacon, red and yellow cherry tomatoes, fresh avocado, blue cheese dressing 10.95

add sliced fillet tails 6.00

## DESSERTS

### STICKY TOFFEE PUDDING v

Rich salted butterscotch sauce, vanilla bean ice cream 6.50

### CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla-glazed Brulee, fresh berries 5.95

### ICE CREAM v

A choice of three ice creams, served with rich Belgian chocolate sauce and your choice of vanilla bean, double chocolate or strawberry ice cream 5.25

### GIGANTIC CHOCOLATE FUDGE CAKE v

Perfect for sharing, hot chocolate sauce, cherries in Kirsch, whipped cream 13.95

\*Please be aware that this dish contains Wheat & Barley - containing gluten at a level of no more than 20 ppm. v = made with vegetarian ingredients, ve = made with vegan 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. Weights stated are approximate uncooked weights. Some of our dishes contain alcohol – please ask a team member for further details.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). All our food is prepared in a kitchen where other cross contamination risks may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

