

Steak Night Menu

To Start...

Monkfish and haddock 'Scampi'

Tartare sauce, pea salad... £6.50

Barbeque Baby Pork Ribs

Slow braised in our own barbeque marinade, with Mallard slaw... £6.50

Salt and pepper tempura squid and king prawns

Sweet chilli mayonnaise, shredded vegetable vermicelli... £7

Mushrooms on toast

Creamed wild mushrooms, garlic and herbs on toasted bloomer ... £6

Oriental honey and sesame pork belly

Asian rice noodle salad... £6.50

Chicken, Chorizo and Bacon Salad

Orange braised fennel, warm new potatoes, chimichurri ... £7

To Follow...

British Steak Cuts

Our beef is locally sourced from British Cattle and aged for a minimum of 28 days

Taylor's Farm Flat Iron Steak 8oz

Incredibly tender and lean. Best served medium rare... £12

Picanna Steak 10oz

Cut from the rump with a rind of fat... £12

Free Range Chicken Breast

Butter roasted... £12

Char-grilled pork loin

Caramalised apple sauce... £12

Ribeye Steak 8oz

Aged on the bone for ultimate beefy flavour. Best served medium rare to medium... £12

Sharing Steak - Tournados 18oz

For two to share. Recommended medium rare... £50

Char-grilled Marinated Halloumi

Roasted Mediterranean vegetables, smoked tomato fondue, braised wild rice... £12

Char-grilled tuna steak

Best served rare... £12

Pan roast hake

Sea salt and black pepper seasoned... £12

All served with sauteed wild mushrooms, cherry tomato and roast red onion, rocket and parmesan salad and your choice of handcut chips, shoestring fries or buttered new potatoes

Sauces - Pink peppercorn Diane Blue Cheese Red Wine Jus Garlic Butter £3.50

Sides...

Garlic buttered king prawns... £4

Onion rings... £3

Garlic and herb roast sweet potato... £4

Causeway Farm vegetables... £3

Tempura squid and king prawns... £4