



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

LUNCH MENU

Starters... All starters are priced at £4.50

- Chefs soup of the day, chunky bread & farm butter (v)
- Salmon & haddock fishcake, rocket, light curried mayonnaise
- Wild & button mushrooms, garlic cream sauce, chives, ciabatta croutes (v)
- Black pudding bon bons, bacon crisp, stilton cream sauce
- Cajun seasoned whitebait, lemon thyme, garlic aioli

Main Courses... All main courses are priced at £10

- Chicken breast, chunky chips, peppercorn sauce
- Slow braised beef, red wine & vegetable pie, chunky chips, garden peas, red wine gravy
- Prime 6oz beef burger, BBQ pulled pork, mozzarella, lettuce, tomato, brioche bun, skin on fries
- Potato gnocchi, roasted vegetable ragout, melted mozzarella (v)

Granary Subs... All sandwiches are priced at £8 - add a bowl of soup or chunky chips for £2

- BBQ pulled pork, spring onion, melted mozzarella
- Lancashire cheese & pickle (v)
- Roast beef, onion, peppercorn sauce
- Breaded chicken, sweet chilli, melted mozzarella

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak **£10**
- 12oz 50 day dry aged rump steak **£15**
- 10oz 70 day dry aged marbled sirloin steak **£22**
- 10oz 50 day dry aged rib eye steak **£22**
- 8oz Centre cut fillet steak **£25**

£5 Lunch Deal...

- Wednesday** Prime 6oz beef burger, brioche bun, skin on fries.
Add pulled pork £1.50. Add mozzarella cheese £1.
- Thursday** Slow braised beef, red wine & vegetable pie, garden peas, red wine gravy
Add chunky chips or buttered mash potato for £2.
- Friday** 6oz 50 day dry aged rump steak served on our *hot rock* with chunky chips.
Upgrade to a 12oz rump for £4.75.

Sauces...

- Pink peppercorn & cracked black £2.50
- Stilton & black stick blue £2.50
- Red wine & port reduction £2.50
- Diane £2.50

Sides...

- Tiger prawns, spring onion, garlic, chilli £5
- Beer battered onion rings (v) £3
- Halloumi fries & chipotle jam (v) £5
- Smoked macaroni cheese £4
- Panko calamari, light curried mayo £5
- Cauliflower cheese, charred sweetcorn £4
- Salt & pepper scampi £5
- Garlic bread (add cheese +£1) (v) £4

Desserts... All desserts are priced at £5.75

- Chocolate fudge brownie, chocolate sauce
- Duo of vanilla bean & salted caramel ice cream
- Vanilla cheesecake, forest fruit compote
- Sticky toffee pudding, butterscotch sauce

Food Allergy? Please speak with a member of our team!



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STEAK RESTAURANT & FUNCTION ROOMS

SUNDAY MENU

1 COURSE - £14 | 2 COURSES - £17 | 3 COURSES - £20

Starters...

- Chefs soup of the day, chunky bread & farm butter (v)
- Wild & button mushrooms, garlic cream sauce, chives, ciabatta croutes (v)
- Spiced pork & beef meatballs, tomato & chilli sauce, grated parmesan
- Black pudding bon bons, bacon crisp, stilton cream sauce
- King prawns, chorizo, lemon, white wine cream sauce, toasted ciabatta
- Salmon & haddock fishcake, rocket, light curried mayonnaise

The Main Event...

- Roast rump of aged beef or chicken, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Chicken breast, sautéed new potatoes, chorizo, peas, white wine cream sauce
- Slow braised beef, red wine & vegetable pie, chunky chips, garden peas, red wine gravy
- Beer battered haddock fillet, mushy peas, chunky chips, lemon, tartare
- Shin of beef, fondant potato, chantenay carrots, smoked bacon, pearl onions, kale, red wine jus
- Potato gnocchi, roasted vegetable ragout, melted mozzarella (v)

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak
- 12oz 50 day dry aged rump steak **[+£6]**
- 10oz 70 day dry aged marbled sirloin steak **[+£8]**
- 10oz 50 day dry aged rib eye steak **[+£8]**
- 8oz Centre cut fillet steak **[+£11]**

Sauces...

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| - Pink peppercorn & cracked black | £2.50 | - Red wine & port reduction | £2.50 |
| - Stilton & black stick blue | £2.50 | - Diane | £2.50 |

Sides...

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| - Tiger prawns, spring onion, garlic, chilli | £5 | - Panko calamari, lightly curried mayo | £5 |
| - Sauté mushrooms (v) | £3 | - Sautéed seasonal greens | £3 |
| - Halloumi fries & chipotle jam (v) | £5 | - Garlic bread (add cheese +£1) (v) | £4 |

Desserts...

- Chocolate orange fudge brownie, vanilla bean ice cream, chocolate sauce
- Vanilla cheesecake, forest fruit compote, white chocolate crumb
- White chocolate crème brûlée, shortbread biscuits
- Sticky toffee pudding, butterscotch sauce, salted caramel ice cream
- Duo of Gold's vanilla bean & salted caramel ice cream

Food Allergy? Please speak with a member of our team!