



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

MAIN MENU

Starters...

- Chefs soup of the day, chunky bread & farm butter (v)	£5
- Confit wild & button mushrooms, garlic & truffle cream, toasted granary bloomer, Welsh rarebit (v)	£7
- Beef brisket & horseradish croquette, sweet potato puree, sauerkraut, jus	£7
- Confit duck & macadamia lollipop, spiced cherry gel, sweet pickled vegetables, jus	£8
- Roast pigeon, beetroot textures, pickled blackberries, blackpudding, hazlenut	£8
- Curried lamb spring roll, fresh mango salsa, mint, cucumber yoghurt	£8
- Sesame & teriyaki rump of beef, plum glaze, crisp Asian salad	£8
- Pan fried King prawns, scotch bonnet chilli, garlic butter, crisp basil, salsa verde	£8

The Main Event...

- Shin of beef, dauphinoise potato, roasted root vegetables, confit shallots, baby spinach, red wine jus	£17
- Tikka spiced chicken breast, Bombay pearl potatoes, carrot & cumin puree, red chard, mango yoghurt	£14
- Prime 6oz beef burger, smoked sticky brisket, chilli cheese, onion rings, brioche bun, chunky chips	£14
- Pan seared calves liver, whipped potato, red onion relish, baby gem, pancetta, whole grain jus	£17
- Duck breast, carrot puree, baby carrots, charred spring onion, kale, Parisienne potato, red wine jus	£19
- Seabass, potato rosti, tenderstem broccoli, crab beignets, Thai cream veloute	£18
- Courgette, rosemary, lemon linguini, white wine cream, Parmesan (add chicken breast +£4) (v)	£11

Hot Rock Steaks...

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

- 6oz 50 day dry aged rump steak	£14	- 10oz 50 day dry aged rib eye steak	£22
- 12oz 50 day dry aged rump steak	£19	- 8oz Centre cut fillet steak	£25
- 10oz 70 day dry aged marbled sirloin steak	£22		

Signature Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. We only carry a very limited number of these steaks in stock so we may unfortunately run out.

- 16oz t-bone steak	£25
- 20oz chateaubriand (perfect for 2 people)	£45

Sauces...

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

Sides...

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

Desserts...

- Chocolate fudge brownie, Gold's vanilla bean ice cream, chocolate sauce, Reece's peanut butter brittle	£5.75
- Banoffee pie, caramelised bananas, chocolate soil, Chantilly cream	£5.75
- Espresso crème brûlée, ginger shortbread	£5.75
- Golden syrup sponge pudding, Gold's vanilla bean ice cream	£5.75
- Mulled winter fruits, torched Italian meringue, Gold's cinnamon ice cream, candied orange	£5.75
- Duo of Gold's vanilla bean & salted caramel ice cream	£4.50

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