



AA Rosette Awarded  
Culinary Excellence  
2021/2022

## **Grille Steak Night**

Every Thursday 5pm—9.45pm  
£15 per person with a selected Drink

### **Your Choice of Main**

#### **•6oz Flat Iron Steak**

Chargrilled & served with hand-cut chips,  
roast tomato & sautéed mushroom

#### **•8oz French trim Pork chop**

Chargrilled & served with hand-cut chips,  
roast tomato & sautéed mushroom

#### **•Lemon & Thyme Chicken Breast**

Chargrilled & served with Dauphinoise  
Potato & Baked Carrots

#### **•8oz Sirloin Steak (£5 Supplement)**

Chargrilled & served with Hand Cut  
Chips, Roast Tomato & sautéed Mush-

#### **•8oz Ribeye Steak (£5 Supplement)**

Chargrilled & served with Hand Cut Chips,  
Roast Tomato & sautéed Mushrooms

#### **Add a Sauce £2**

- Bearnaise Sauce
- Peppercorn & Brandy
- Chimichurri Sauce
- Garlic Butter

#### **Add a Side £3**

- Hand Cut Chips
- Battered Onion Rings
- Buttered Green Beans
- Rocket, Parmesan & Balsamic Salad

#### **Drinks**





Please choose one of the following

- Glass of Merlot or Malbec (125ml)
- Glass of Sauvignon Blanc or Pinot Grigio (125ml)
  - Bottle of Tiger Beer
  - Choice of Soft Drink

Fancy something Extra - See overleaf for our Starters and Desserts

## Add something a little extra...

### Pre-Starters

- Garlic Poacher Cheese Ciabatta  £3.50
- Vines Bread & Homemade Flavoured Butters  £3.50
  - Marinated Olives   (GF) £3.50

### Starters

- Pea & Mint Soup, chive crème fraiche £5.75 (GF)  (vegan option available)
- Whipped Goats cheese & heritage beetroot salad, Raspberries & Candied walnuts £6.50  (GF)
- Ham Hock Terrine, Pickled Baby Vegetables, Piccalilli Ketchup, Nasturtiums £7.00 (GF)
  - Coriander Chilli Crab Cakes, Lemon Aioli £7.50
  - Lamb Sweetbreads, Asparagus, Pea & Shallot £7.50
  - Smoked Chicken Salad, Watermelon, Feta Cheese £7.00 (GF)
- Hibiscus & Elderflower Gin Cured Salmon, Pickled Cucumber, Granny Smith, Radish, Orange Marmalade £7.50 (GF)

### Desserts

- Selection of Ice-creams or Sorbets £4.85  (GFA)
  - Baked Egg Custard £6.50
- Malted Marshmallow, Strawberry Gel, Meringue
  - Rum & Coconut Parfait £7.50
- Compressed Pineapple, Passionfruit Sugar
- White Chocolate Mousse
- Milk Chocolate Semifreddo £7.00
- Miso Caramel, Liquorice Ice Cream
- Cacao Sponge
- Strawberry Assiette £6.50
- Fresh, Poached, Macerated, Gel, Freeze Dried
- Macaron
- Local Cheese and Biscuits
- Grapes, Celery, Homemade Ale Chutney,
- Vines Plum Loaf

£8.50  