



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

•Gammon Steak

Chargrilled & served with Hand cut
chips, Peas, Egg & Pineapple

•8oz Sirloin Steak (£5 Supplement)

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

•8oz Ribeye Steak (£5 Supplement)

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

•Grilled Teriyaki Salmon

Served with Egg Noodles, Sweet Chilli &
Red Pepper Sauce

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  