

THURSDAY STEAK NIGHTS

FREE DESSERT WITH ANY STEAK



FIZZY FRIDAYS

20% OFF CHAMPAGNE & PROSECCO

ANTIPASTI

Marinated olives (VEGAN) £3.5	Focaccia with cherry tomatoes (VEGAN) £4.5
Toasted ciabatta topped with garlic butter (V) £4.5	Traditional bruschetta: tomato, red onion & basil (V) £4.5
Truffle Arancini: Fried arborio rice balls with truffle £7	Zucchine Fritte: Courgette fries with chilli & mint yoghurt £5

STARTERS

Minestrone alla Genovese Minestrone with basil pesto (V) £7	Calamari Fritti Deep fried calamari with garlic mayonnaise £9
Gamberi Croccanti Crispy prawns with tender baby spinach and avocado £10	Prawn Cocktail Prawns, lettuce & Marie rose sauce with brown bread and butter £8
Farmhouse Pâté Cumberland sauce with toasted brioche £9	Smoked Salmon On malted sourdough with guacamole & lime £9
Insalata Tricolore Avocado, beef tomato, & mozzarella di bufala (V) £8/14	Gnocchi al Tartufo Gnocchi with a cream, tomato & truffle sauce (V) £9

PASTA

Farfalle con Salmone Farfalle with fresh salmon, cream, white wine & dill £9/15.5	Lasagne al Forno Layers of pasta with cooked beef ragù, béchamel & tomato £9/15.5
Penne Arrabbiata Penne in a spicy tomato sauce with chilli and garlic (Ve) £8/14	Tagliatelle alla Bolognese Tagliatelle with slow cooked classic beef ragù £9/15.5
Linguine dello Chef Morese Linguine with prawns, green beans, potato, basil pesto & chilli £10/16	Penne con Salsiccia Penne with Italian sausage, chilli, white wine & tomato sauce £10/16

MAINS

Pork Chop Topped with spicy ‘Nduja sausage and honey £18	Sea Bass Cherry tomatoes, asparagus & salsa verde (GF) £19
Fillet of Salmon Butter and lemon juice, topped with sautéed leeks (GF) £20	Gressingham Duck Port reduction, black cherry and vanilla compote (GF) £22
Roasted British Lamb Shank Slow cooked, chef’s seasoning and red wine reduction (GF) £19	Chicken alla Romana Chicken with a pepper, tomato, white wine & herb sauce (GF) £18
Grilled Escalope of Veal Grilled veal topped with a sage butter sauce & a wedge of lemon £20	Cod Loin With a chickpea and chorizo stew (GF) £20

STEAK

8oz British Sirloin Grilled tomato, mushrooms, choice of sauce (GF) £24	8oz British Fillet Grilled tomato, mushrooms, choice of sauce (GF) £28
Classic Steak Diane 8oz Sirloin with a brandy, mustard, onion & mushroom sauce £24	Tournedo Rossini 8oz fillet steak, croûton base, pate, Madeira wine sauce £30

SHARING

18oz Chateaubriand For 2 Garnished with asparagus, mushrooms & tomato. Served with a homemade bearnaise sauce and a choice of two sides £65
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SAUCES

BÉARNAISE (GF), GREEN PEPPERCORN (GF), BLUE CHEESE (GF)

ALL STEAK & MAIN DISHES INCLUDE ONE SIDE

SIDES

Sautéed New Potatoes £4	Fries £4
Mash Potato With Truffle Oil £4	Fennel Roasted Carrots £4
Tender-stem Broccoli with Chilli & Garlic £4	Creamed spinach £4

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.
An optional service charge of 10% will be added to tables of 4 or more.