



# FOOD & DRINK MENU

## ALLERGIES:

Menu items may come into contact with gluten, milk, soya, egg and other allergens.  
Please speak to a member of staff for more information.



## CHARGRILLED STEAKS

*(All of our steaks are chargrilled and seasoned prior to cooking with pink salt and freshly ground black pepper. Salad is optional.)*

### T-BONE

16oz | 30.00

### RIBEYE

8oz | 20.00

### COTE DE BOUEF

12oz | 30.00

### LAMB VALENTINE

8oz | 18.00

### FILLET

8oz | 35.00

### PORK LOIN

16oz | 10.00

### SIRLOIN

10oz | 25.00

### VENISON HAUNCH

8oz | 17.00

### TOMAHAWK

38oz | 55.00

### COTE DE BOUEF

24oz | 60.00

*(24 hour before pre-order for guarantee)*

## STARTERS & SHARERS

### BRUSCHETTA | 4.50

Freshly baked bread served with fresh basil, tomato and garlic. Topped with extra virgin olive oil and a balsamic glaze finish  
*[Gluten, Sulphates, Sulphur dioxide]*

### HOUSE NACHOS | 7.00

Nachos topped with cheese, homemade salsa roja, sour cream and jalapenos  
*[Milk, Gluten]*

### MAC NACHOS | 10.00

House nachos with the addition of house mac & cheese  
*[Milk, Gluten]*

### CARNIVORE SHARING NACHOS | 18.50

House nachos topped with house mac & cheese and two portions of chorizo  
*[Milk, Gluten]*

## SIDES

### HAND CUT CHIPS | 4.00

+ CHEESE 2.00

*[Milk, Gluten]*

### SWEET POTATO FRIES | 5.50

### TWISTER FRIES | 5.00

*[Gluten]*

### BREADED MOZZARELLA STICKS | 6.00

Served with a sweet chilli sauce

*[Milk, Egg, Gluten]*

### ONION RINGS | 3.00

*[Gluten]*

### GARLIC BREAD | 3.00

+ CHEESE 1.00

*[Milk, Gluten]*

### MAC & CHEESE | 5.00

*[Milk, Egg, Gluten]*

### SAUTEED GARLIC MUSHROOMS | 4.00

*[Milk]*

### CORN ON THE COB | 3.00

### MINI CHORIZO SAUSAGES | 4.00

*[Milk]*

## HOMEMADE BUTTERS & SAUCES

*[All butters contain milk]*

### GARLIC | 3.00

Roasted garlic, parsley and sea salt

### CAJUN | 3.00

Cajun spice, parsley and sea salt

### CHIMICHURRI | 4.00

Infused with lemon, accompanied with fresh coriander, parsley, basil, mint, chilli and garlic.

### PEPPERCORN SAUCE | 4.00

(Gluten, Milk, Sulphates & Celery)

### RED WINE JUS | 4.00

(Sulphites, Celery)

### SALSA ROJA | 3.00

A blend of tomatoes, onion, garlic, coriander, red chilli, lemon juice and olive oil



## CHARGRILLED SKEWERS

### LAMB | 7.50

Marinated in lemon juice, olive oil, fresh rosemary, sea salt and pepper. Served with fresh lemon wedge

### CAJUN CHICKEN | 7.50

Marinated in cajun spices and olive oil. Served with fresh lemon wedge

### LEMONGRASS PORK | 7.50

Marinated in lemongrass, garlic, light and dark soya sauce, sugar, shallot and coriander. Served with a fresh lime wedge

#### ALLERGIES:

*[Soya, Gluten]*

### UYGHUR BEEF | 7.50

Marinated in garlic, ginger, coriander, nutmeg, cumin, sea salt and light soya salt. Sprinkled with cumin, chilli flakes. Served with lemon wedge

#### ALLERGIES:

*[Soya, Gluten]*

### VEGETABLE | 5.50

Bell peppers, onions, and baby tomatoes. Served with a fresh lemon wedge

### MUSHROOM & HALLOUMI | 5.50

Served with a balsamic glaze

*[Sulphates]*

### SKEWER PLATTER | 18.00

A choice of 4 chargrilled skewers and a choice of a side (excludes mac nachos and carnivore nachos)

(Serves one person as a main or two as a sharer)

#### ALLERGIES:

*[Milk, Egg, Gluten, Sulphates & Soya]*



## DRINKS MENU

### BEER, CIDER & REAL ALE

Birra Morreti	Half 2.60		Pint 5.00
Bear Town (Inception)	Half 2.80		Pint 5.50
Neck Oil	Half 2.60		Pint 5.00
Cruzcampo	Half 2.80		Pint 5.50
Guinness	Half 2.60		Pint 5.00
Strongbow	Half 2.30		Pint 4.50
Strongbow Dark Fruit	Half 2.30		Pint 4.50

We also have a range of ever-changing guest kegs and cask beers. Please ask your server for what is currently available.

### BOTTLES & CANS

Desperado	4.00
Peroni	4.00
Heineken	4.00
Red Stripe	4.00
Budweiser	4.00
Newcastle brown ale	4.50
Hooch	4.50
Bulmers original	4.50
Old Mout Cider	4.50

- *Kiwi & Lime*  
 - *Berries & Cherries*  
 - *Pineapple & Raspberry*

Variety of cans available.  
 Please ask your server.

### SOFTS

[Half Pint 1.50 | Pint 3.00 | Cordial 0.50]

#### DRAUGHTS:

Coke
Diet Coke
Lemonade
Energy
Orange Juice
Apple Juice
Cranberry Juice
Pineapple Juice

#### BOTTLES:

Tonic	1.00
Light tonic	1.00
Ginger ale	1.00
Water	1.50
Coca cola	2.50
Coca cola zero	2.50
Diet Coca cola	2.50
Appletiser	2.50
J20	2.50

Cordial:

- *Lime*  
 - *Blackcurrant*

#### LOW ALCOHOL

Old Mout 0%	3.50
Heinekn 0%	2.00
Whitley Neill 0%	3.50 5.50



## WINES

### RED

#### Tempus Two Silver Series Merlot (Vg) AUS

A bright nose of red cherries with a hint of spice, refreshing and easy on the palate

4.00 | 5.00 | 6.00 | 16.00

#### Equino Malbec ARG

A well soft rounded of palate warming cherries and plum fruit

4.50 | 5.50 | 6.50 | 19.00

#### Vina Cerrada Rioja SPA

Fruit and red berries with notes of liquorice

4.00 | 5.00 | 6.00 | 16.00

#### Down Under Shiraz AUS

Concentrated red and black fruit with hints of pepper and spice

4.00 | 5.00 | 6.00 | 16.00

#### Le Jardin Cabernet Sauvignon FRA

Cherry, cassis, and wild mint

4.50 | 5.50 | 6.50 | 19.00

#### Recantos de Lisboa Tinto POR

Blend of indigenous Portugese and international grape varieties

- - - 20.00

### WHITE

#### Bello Tramonto Pinot Grigio ITA

A delicate, rich and fruity wine with floral aromas

4.00 | 5.00 | 6.00 | 16.00

#### Umbala Chenin Blanc SA

An elegant dry white wine with good minerality and acidity, showcasing the delightfully citrus and pineapple partnership

4.00 | 5.00 | 6.00 | 16.00

#### Down Under Chardonnay AUS

Boasting its zesty, tropical aromas and the enticing flavour profile of peaches and pears with a clean finish.

4.00 | 5.00 | 6.00 | 16.00

#### Matahiwi Sauvignon Blanc NZ

True to the Matahiwi Estate and its vineyard is this aromatic wine displays notes such as passionfruit, grapefruit and gooseberry.

4.50 | 5.50 | 6.50 | 19.00

#### Baron Philippe De Rothschild Viogner

Richly aromatic and displaying on the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.

4.00 | 5.00 | 6.00 | 16.00

#### Baron de Badassiere Viogner FRA

Ensuring flavours of apricot, gooseberry and honey perfume along with a crisp, fresh and cooling finish

- - - 20.00

#### Duquesa de Valladolid Rueda Verdejo SPA

It has a vivid and tropical bouquet, think pineapple and mango, with a hint of honeysuckle, while the palate is refreshingly crisp and dry, with lively citrus fruit flavours.

- - - 20.00



## WINES

### ROSE

#### Charlie Zin White Zinfandale USA

Refreshing, yet holds a slightly sweet aftertaste. Complex with that of strawberry, summer fruits and citrus notes.

4.00 | 5.00 | 6.00 | 16.00

#### Bello Tramonto Pinot Rose ITA

Thanks to this fragrant Pinot Grigio Blush its delicate aromas derive from the tropical fruits and cantaloupe melons. Ever so crisp on the palate.

4.00 | 5.00 | 6.00 | 16.00

### CHAMPAGNE & SPARKLING

#### Famiglia Botter Prosecco

A lovely citrus and stone fruit aroma Prosecco. On the palate it's crisp and refreshing with typical white peach and apricots flavours accompanied by hints of pear.

- - 7.00 | 16.00

#### Piper-Heidsieck Rose Champagne FRA

Juiced with berry fruits in the middle-palate, spiced and smoked notes in its stunning finale, this champagne is a mischievous delight.

- - - 47.00

#### Veuve Clicquot Brut FRA

Well balanced, intense and fresh from its apples, pears, vanilla and toasty brioche from oak ageing

- - - 58.00

### BEST STEAK PAIRINGS

**T-BONE** - TEMPUS TWO SILVER SERIES MELOT or VIOGNER PAYS D'OC

**COTE DE BOUEF** - CABERNET SAUVIGNON or UMBALA CHENIN BLANC

**FILLET** - RECANTOS DE LISBOA, TINTO or MATAHWIWI ESTATE SAUVIGNON

**LAMB VALENTINE** - VINA CERRADA RIOJA or CHARLIE ZIN WHITE ZINFANDEALE

**VENISON** - DOWN UNDER SHIRAZ or DOWN UNDER CHARDONNAY

**SIRLOIN** - VINA CERRADA RIOJA or BELLO TRAMONTO BLUSH

**RIBEYE** - EQUINO MALBEC or BELLO TRAMONTO PINOT GRIGIO



## SPIRIT LIST

### LIQUORS

Disaronno	Single 4.00   Double 6.00
Cointreau	Single 4.00   Double 6.00
Archers	Single 4.00   Double 6.00
Tia Maria	Single 4.00   Double 6.00
Aperol	Single 4.00   Double 6.00
Courvaisier	Single 4.00   Double 6.00
Hennessey	Single 4.00   Double 6.00
Baileys	Double 4.50
Martini	Double 4.50

### RUM

Sailor Jerry	Single 4.00   Double 6.00
Barcadi Blanc	Single 4.00   Double 6.00
Captain Morgan Spiced	Single 4.00   Double 6.00
Captain Morgan Dark	Single 4.00   Double 6.00
Captain Morgans Tiki	Single 5.00   Double 7.00
Dead Man's Fingers	Single 5.00   Double 7.00
Old J Cherry	Single 4.00   Double 6.00
Kraken	Single 5.00   Double 7.00
- <i>Original</i>	
- <i>Cherry &amp; Vanilla</i>	
Wray & Nephew	Single 6.00   Double 8.00

### WHISKEY

Jack Daniels	Single 4.00   Double 6.00
- <i>Original</i>	Single 4.00   Double 6.00
- <i>Honey</i>	Single 4.00   Double 6.00
Jameson Triple Distilled	Single 4.00   Double 6.00
Jim beam	Single 4.00   Double 6.00
Southern Comfort	Single 5.00   Double 7.00
Johnny Walker Black	Single 5.00   Double 7.00
Makers Mark	Single 5.00   Double 7.00
Monkey Shoulder	Single 5.00   Double 7.00

### GIN

Gordon's	Single 4.00   Double 6.00
Tanqueray	Single 5.00   Double 7.00
Tanqueray No.10	Single 5.00   Double 7.00
Bombay Sapphire	Single 5.00   Double 7.00
Hendricks	Single 5.00   Double 7.00
Edinburgh Dry	Single 5.00   Double 7.00
Alfred Button Dry	Single 5.00   Double 7.00
Beefeater	Single 5.00   Double 7.00
- <i>Original</i>	
- <i>Pink Strawberry</i>	
- <i>Blood Orange</i>	
Whitley Neill	Single 5.00   Double 7.00
- <i>Original</i>	
- <i>Extra Dry</i>	
- <i>Rhubarb &amp; Ginger</i>	
- <i>Raspberry</i>	
- <i>Parma Violet</i>	
Brockmans	Single 5.00   Double 7.00
Sipsmiths Dry	Single 6.00   Double 8.00
Botanist	Single 6.00   Double 8.00

### VODKA

Smirnoff	Single 4.00   Double 6.00
Greygoose	Single 5.00   Double 7.00
Absolute	Single 5.00   Double 7.00
- <i>Raspberry</i>	
- <i>Mango</i>	

### SHOTS

[4 for 12]

Sambuca  
 Jagermeister  
 Tequila  
 Limoncello  
 Baby Guinness