



Steak Night

FOR THE TABLE

Olives V VE GF 4.50

Marinated Green, Kalamata Olives with Garlic Cloves & Pepper

Whole Baked Sourdough V 6.50

With salted butter

STARTERS

Bruschetta V GF 8.00

Ciabatta brushed with olive oil and toasted. Topped with Italian vine tomatoes, basil, garlic, red onion & Romano cheese

Breaded Brie Wedges V 9.50

Sweet berry compote

Peri Peri King Prawns 10.00

Served with warm sourdough

Salt & Pepper Squid 9.50

Sweet chilli sauce

Loaded Fries GF V 8.50

Connoisseur rustic fries loaded with cheddar & mozzarella & jalapeños. Topped with a maple sriracha mayo

MAINS

Served with cherry vine tomatoes, portobello mushroom & your choice of potato

CHOOSE A STEAK

Prime Rib-Eye 10oz 27.00

Prime Sirloin 10oz 30.00

Prime Fillet 8oz 34.00

T Bone 16oz (Limited) 37.00

CHOOSE A POTATO

Chunky Chips

Pomme Frites

Sweet Potato Wedges

Hasselback Potatoes

CHOOSE A SAUCE

Chimichurri V VE

Peppercorn GF

Béarnaise Sauce V

Garlic Butter V GF

THE ULTIMATE RIBEYE SHARING EXPERIENCE 75.00

Tomahawk Steak 30oz - recommended medium (*limited availability*)

Serves 2

SIDES

Creamed Spinach V 5.00 | Asparagus Spears V VE 5.00 | Battered Onion Rings V 4.50 | Halloumi Fries V 6.00

Stuffed Chicken GF 22.00

Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with a green vegetable medley, hasselback potatoes and a creamy white wine sauce

Cauliflower & Chickpea Curry V VE 16.50

Served with wild rice and a mini garlic & coriander naan

GF - Gluten Free option available

V - Vegetarian

VE - Vegan option available

If you require information regarding the presence of allergens in any of our food and drink, please ask your server, who will be happy to provide this information. While a dish may not contain a specific allergen, foods may be at risk of contamination by other ingredients due to the wide range of ingredients in our kitchen.



DESSERTS

Sticky Toffee Pudding V 8.75

Served with your choice of custard or ice cream

Creme Brulee V GF 8.25

Garnished with berries

Chocolate Orange Tart V VE GF 8.50

Sweet berry compote

Belgian Waffle 9.25

Topped with warm brownie chunks, toasted marshmallow & vanilla ice cream. Drizzled with chocolate sauce

Affogato Amaretto V GF 10.50

Vanilla ice cream, a shot of espresso and Disaronno to pour over and enjoy

After Dinner Drinks

Americano	3.50	Espresso	3.00
Cappuccino	3.75	Flat White	3.75
Chai Latte	4.20	Hot Chocolate	4.40
Cortado	3.25	Latte	3.75
English Breakfast Tea	3.40	Mocha	4.25

Floater Coffees 9.95

Your choice of liqueur in a black coffee served in a glass topped with fresh whipped cream. Liqueur choices: Jameson's whiskey, Tia Maria, Dark Rum, Courvoisier VS

Espresso Martini 11.00

Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 6.25

Chatham's Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.50

Cockburns Port 3.95

Baileys 5.25

Remy VSOP 6.50