



GRILL NIGHT

TWO COURSE £29.95 | THREE COURSE £34.95

STARTERS

GOAN SPICED SCOTCH EGG
mustard emulsion, potato air puff, cornichons (G)

CHILLI GARLIC TEMPURA PRAWNS
with sriracha mayo, Asian slaw & sesame seeds (G)

SALT & PEPPER CALAMARI
with garlic aioli & slaw

KIMCHI PORK MOMOS
with chilli ginger sauce

MAINS

Aged aberdeen angus steak served with grilled mushroom, tomato, herb butter,
and skin on fries

STOUT BEER MARINATED AGED T- BONE STEAK(+£10.95)
Served with fries, grilled tomatoes, grilled mushroom

GRILLED IRANIAN ½ CHICKEN

8 OZ 28 DAYS AGED SIRLOIN STEAK

8 OZ RUMP HEART STEAK

CHILLI GARLIC GRILLED TIGER PRAWN (6 Pcs)

GRILLED LOBSTER(1/2) (+£10.00)

SIDES (+£4.95)

CHARRED BROCCOLI WITH CHILLI & GARLIC BUTTER | FIVE CHEESE MAC & CHEESE | TRUFFLE GARLIC
MASH | CHAAT POTATO PUFF | GARDEN SALAD | LOADED FRIES | ONION RINGS

SAUCES

Chimichurri/ Peri peri sauce/ Peppercorn/ Bearnaise / Lemon butter

DESSERTS

STICKY TOFFEE PUDDING
w/ vanilla ice cream, honeycomb

TRIPLE CHOCOLATE COOKIE DOUGH (G)
w/vanilla ice cream, dulce de leche, custard & white
chocolate shavings

BREAD & BUTTER PUDDING
w/ orange marmalade, custard and vanilla ice cream

(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | Ve = Vegan options available | G = Gluten free options available All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

