

# STARTERS

<b>CHICKEN LIVER PARFAIT</b> melba toast	7
<b>SPICY BEEF CROQUETTES</b> wholegrain tartare	6
<b>ROASTED BEETROOT SALAD</b> sautéed broccoli, halloumi	9/14
<b>HUMMUS</b> grilled bread	5
<b>CRISPY FRIED CALAMARI</b> garlic mayo	8.50
<b>COQUILLES ST JACQUES</b> scallop, mushroom, parmesan	9
<b>BURRATA</b> warm tomatoes, salsa verde, grilled bread	9

# CLASSICS

<b>FISHERMAN'S PIE</b> garlic green beans	14
<b>CHARGRILLED TUNA STEAK</b> avocado, tomato & red onion salsa	16
<b>GRILLED CHICKEN, AVOCADO &amp; BACON SALAD</b> house dressing	12
<b>ROCKY'S FISH &amp; CHIPS</b> beer battered haddock, pea purée	13
<b>BBQ PORK RIBS (whole / half)</b> marinated in our steak sauce, dripping fries	19/13
<b>PEPPERED STEAK SALAD</b> fillet steak, spring onion, warm tomatoes, salsa verde	16
<b>GRILLED STONE BASS STEAK</b> red skinned mash, grilled broccoli, lemon & chive hollandaise	25

# VEGETABLES

all 4.5

<b>GARLIC GREEN BEANS</b>
<b>ROASTED BEETROOT</b>
<b>CREAMED SPINACH</b>
<b>THICK CUT ONION RINGS</b>
<b>SAUTÉED BROCCOLI</b>
<b>HOUSE SALAD</b>

# SPUDS

all 4

<b>BEEF DRIPPING FRIES</b>
<b>RED SKINNED MASH</b>
<b>GRILLED SWEET POTATO</b>

# STEAKS

British Native Breeds, dry aged & butchered in house.

## CHEFS CUTS

Great to share, our bigger cuts vary in weight, see board for prices

<b>CHATEAUBRIAND</b>
<b>PORTERHOUSE</b>
<b>CÔTE DE BOEUF</b>
<b>DOUBLE ENTRECÔTE</b>



## SINGLE CUTS

<b>T-BONE (20<sup>0Z</sup>)</b>	36
<b>RIBEYE (10<sup>0Z</sup>)</b>	27
<b>CENTRE CUT FILLET (8<sup>0Z</sup>)</b>	32
<b>SIRLOIN (10<sup>0Z</sup>)</b>	29

All steaks served with béarnaise, green salad, beef dripping fries or red skinned mash

<b>STEAK FRITES</b> Served 12-7pm béarnaise, ask for todays cut	10
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<b>JUG OF PEPPERCORN SAUCE</b>	3
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## BURGERS

Minced in house with cross rib, served with dripping fries

<b>CLASSIC HAMBURGER (single / double)</b> 4 <sup>oz</sup> patty, stacked with dill pickle, iceberg lettuce & steak sauce mayo	11/14
<b>BLACK ANGUS BURGER</b> 10oz steak burger minced with chilli, onion, garlic & capers	17

## ICE CREAM

Ask for today's flavours

<b>WAFFLE CONE</b>	3
<b>BRANDY SNAP BASKET (3 scoops)</b>	5
<b>THICK CREAMY MILKSHAKE</b>	5

## PUDDINGS

all 6.5

<b>DARK CHOCOLATE BROWNIE</b>
<b>BERRY MESS</b>
<b>STICKY TOFFEE PUD</b>
<b>TODAY'S CHEESECAKE</b>

*Sophie's*  
STEAKHOUSE

**TAKE AWAY**  
Now available

**STEAK CLUB APP**

SOUP OF THE DAY  
HOUSE SALAD  
CHICKEN LIVER PARFAIT

CLASSIC HAMBURGER  
CHARGRILLED CHICKEN BREAST  
SAM'S MACARONI CHEESE  
STEAK FRITES  
BEEF STROGANOFF  
FISHERMANS PIE

CRÈME BRÛLÉE  
CHEESECAKE  
CHOCOLATE MOUSSE

## 10oz MARTINIS

<b>CHILLI</b> chilli infused stoli vanilla vodka, passion fruit, sugar syrup	12	<b>FROZEN SICILIAN</b> lemon vodka, limoncello, lemon sorbet, homemade raspberry syrup	12
<b>CHILLI &amp; BASIL MARGARITA</b> Chilli infused Sauza Hornitos Reposado tequila, Cointreau, lime, agave syrup, basil	12	<b>NELL GWYNN</b> stoli vanilla vodka, crème de cassis, cranberry, lemon, shot of champagne	12
<b>WHISPERING TED</b> vodka, Zubrowka, Krupnik, lemon, pressed apple juice	12	<b>LYCHEE</b> gin, vodka, lychee liqueur, lemon	12
<b>WATERMELON</b> vodka, watermelon, vanilla sugar syrup	12	<b>ENGLISH SPARKLING PEAR</b> pear vodka, elderflower, Nyetimber	12
		<b>ESPRESSO</b> Element 29 vodka, Frangelico, Kahlua, espresso	12

## HOUSE COCKTAILS

<b>OLD FASHIONED</b> your choice of bourbon & bitters with sugar & orange zest	9	<b>PASSION FRUIT SPIKED LEMONADE</b> vodka, lemonade, lemon juice, passion fruit	9
<b>KIKI'S MOJITO</b> rum, raspberries, mint, lime, pineapple	9	<b>VODKA DAISY</b> vodka, liqueur de rose, homemade raspberry syrup, lemon, soda	9
		<b>COVENT GARDEN</b> pear vodka, lemon, crème de mure, apple juice	9

## Wine 125ml - glass / bottle

### White

<b>HOUSE</b> France	5/20
<b>SHARPHAM ESTATE</b> 2014, Devon, England	5.50/26
<b>PICPOUL DE PINET</b> 2015, France	5.75/28
<b>SAUVIGNON BLANC</b> 2015, L'Enclos Caillou, France	6/29
<b>ALBARIÑO</b> 2015, Anima de Raimat, Spain	6.25/31
<b>ARCHANGEL PINOT GRIS</b> 2014, NZ	7.25/36
<b>CHABLIS</b> 2015, Domaine Defaix, France	7.50/38
<b>CLOUDY BAY</b> 2016, Sauvignon Blanc, NZ	8.50/45
<b>PULIGNY-MONTRACHET</b> 2013, Domaine Pernod-Belicard, France	65

### Rosé

<b>HOUSE</b> France	5/20
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### Red

<b>HOUSE</b> France	5/20
<b>CABERNET SAUVIGNON</b> 2015, Ajaya, South Africa	5.50/26
<b>CABALETTA</b> 2015, Rosso Delle Venezie, Italy	6/29
<b>PINOT NOIR</b> 2014, James Bryant Estate, USA	6.75/34
<b>CÔTES DU RHÔNE VILLAGES</b> 2014, Bramadou, France	7/35
<b>ZINFANDEL</b> 2014, Napa Valley, USA	7.25/37
<b>RIOJA RESERVA</b> 2012, Barón De Ley, Spain	7.50/38
<b>SAURUS MALBEC</b> 2013, Patagonia, Argentina	8/43
<b>COONAWARRA CABERNET SAUVIGNON</b> 2013, Leconfield, Australia	44
<b>MARGAUX</b> 2012, Maison Sichel, France	8.50/45
<b>MAGNUM (1.5L)</b> 2012, Henri Lurton, Brane- Cantenac, France	100

<b>PINOT NOIR</b> 2013/14, Marion's Vineyard, Schubert, New Zealand	55
<b>GRAMERCY CELLARS SYRAH</b> 2012, Washington, USA	60
<b>HENSCHKE ESTATE</b> 2012, Barossa Valley, Australia	70
<b>BRUNELLO DI MONTALCINO</b> 2008, Ugolforte, DOGG, Italy	80
<b>SNOWDEN</b> 2010, Cabernet Sauvignon, Napa Valley, USA	100
<b>CHÂTEAU BATAILLEY</b> 2009, Grand Cru Classé, Pauillac, France	125

### Sparkling

<b>NYETIMBER</b> Classic Cuvée MV Brut, West Sussex, England	11/50
<b>VEUVE CLICQUOT</b> Yellow Label NV, Reims, France	12/60
<b>VEUVE CLICQUOT ROSÉ</b> NV, Reims, France	70
<b>PROSECCO SPUMANTE</b> extra dry, La Tordera Alne, NV, Italy	8/35

## ON TAP BEER 379ml

<b>HEINEKEN</b>	4.50
<b>COAST TO COAST PALE ALE</b>	5
<b>BIRRA MORETTI</b>	5
<b>GUEST BEERS</b>	see board

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Any allergies or dietary requirements? Just ask a member of the team for information.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.