

# STEAKHOUSE

## STARTERS

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<b>Roast Jerusalem Artichoke</b> stilton, pomegranate	9/13	<b>Warm Beetroot Salad</b> butternut squash, kale	8
<b>Fish Fingers</b> tartare sauce	9	<b>Mushrooms on Toast</b> herb butter	9
<b>Devilled Whitebait</b> dill mayonnaise	8	<b>Smoked Mackerel Pâté</b> grilled bread	7.5

## CLASSICS

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<b>Chargrilled Cornfed Chicken Breast</b> béarnaise	15	<b>Chargrilled Tuna Steak</b> avocado, tomato & red onion salsa	16
<b>Grilled Lemon Sole</b> citrus butter	17	<b>Peppered Steak Salad</b> fillet steak, spring onion, warm tomatoes, salsa verde	16

## BEEF

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### CHEFS CUTS

<b>Chateaubriand</b> head of the whole fillet, soft & luxurious	3.25/oz
<b>Porterhouse</b> from the shortloin, sirloin & fillet on a thick t-shaped bone	1.95/oz
<b>Côte de Boeuf</b> rib on the bone	2/oz
<b>Double Entrecôte</b> cut where rib & loin meet	1.90/oz

### SINGLE CUTS

<b>Rump (7Oz)</b>	15
<b>Ribeye (10Oz)</b>	27
<b>Center Cut Fillet (8Oz)</b>	30
<b>Sirloin (10Oz)</b>	25
<b>Classic Hamburger</b> single / double 4oz patty, stacked with dill pickle, iceberg lettuce, steak sauce mayo & fries	11/14
<b>Black Angus Burger</b> 10oz steak burger minced with chilli, onion, garlic, capers & fries	17

## VEGETABLES

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<b>Beef Dripping Fries</b>	4	<b>Creamed Spinach</b>	4.5
<b>Red Skinned Mash</b>	4	<b>Thick Cut Onion Rings</b>	4.5
<b>Grilled Sweet Potato</b>	4	<b>Courgette Fritters</b> parmesan	5
<b>Steamed Broccoli</b>	4.5	<b>Butter Lettuce</b> avocado	5
		<b>Green Beans</b>	4.5

## JUG OF SAUCE

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<b>Bearnaise</b>	3
<b>Salsa Verde</b>	3
<b>Peppercorn</b>	3

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.

*Sophie's*

# WINE 125ml / bottle

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## WHITE

<b>House</b> France	5/20
<b>Picpoul de Pinet</b> 2016, France	5.75/28
<b>Sauvignon Blanc</b> 2016, L'Enclos Caillou, France	6/29
<b>Albarino Xarello Chardonnay</b> 2015/16, Anima de Raimat, Spain	6.25/32
<b>Pinot Gris</b> 2014, Stopham Estate, Pulborough, Sussex	7.25/38
<b>Chablis</b> 2015, Domaine Defaix, France	7.50/40
<b>Riesling</b> 2014, Domaine Trimbach, Alsace, France	44
<b>Cloudy Bay</b> 2016, Sauvignon Blanc, New Zealand	8.75/45
<b>Puligny-Montrachet</b> 2013, Domaine Pernod-Belicard, France	65

## ROSÉ

<b>Provence</b> 2015/16, Château Paradis, France	6.25/30
<b>Hush Heath Estate</b> 2016, Kent	36

## 10<sup>0Z</sup> MARTINIS

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<b>Chilli</b> Stoli vanilla vodka, chilli, passion fruit, sugar syrup	12
<b>Lychee</b> vodka, gin, lychee juice, ginger, lemongrass	12
<b>Cucumber &amp; Mint</b> gin, fresh cucumber, mint, pressed apple juice	12
<b>English Sparkling Pear</b> pear vodka, elderflower, Nyetimber	12
<b>Porn Star</b> Passoa, vanilla, peach vodka, peach & passion fruit purée, shot of champagne	12
<b>Whispering Ted</b> vodka, Krupnik, lemon, pressed apple	12

## BEER pint

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<b>Heineken</b>	5.40
<b>Coast to Coast Pale Ale</b>	5.50
<b>Birra Moretti</b>	5.50
<b>Guest Beers</b>	see board

## RED

<b>House</b> France	5/20
<b>Cabernet Sauvignon</b> 2016, Ajaya, South Africa	5.50/26
<b>Cabaletta</b> 2015, Rosso Delle Venezie, Italy	5.75/29
<b>Côte de Brouilly</b> 2016, Beaujolais, France	6.75/36
<b>Pinot Noir</b> 2015, James Bryant Estate, USA	7.50/36
<b>Rioja</b> 2013, Bodegas Valseranno Crianza, Spain	7.75/38
<b>Côtes du Rhône Villages</b> 2014, Bramadou, France	8/40
<b>Saurus Malbec</b> 2013, Patagonia, Argentina	8.50/46
<b>Cabernet Sauvignon Merlot</b> 2008, THE BULL TRADER, Reschke Vineyards, Coonawarra	48
<b>Margaux de Brane</b> 2012, Maison Sichel, France	9.50/54
<b>Margaux de Brane (1.5L)</b> 2012, Henri Lurton, Brane-Cantenac, France	100
<b>Ribera del Duero Crianza</b> 2014, Pesquera Tinto, Alejandro Fernandez, Spain	55
<b>Pinot Noir</b> 2015, Domaine Charles Audouin, AC Bourgogne, France	59
<b>Pinot Noir</b> 2014, Marion's Vineyard, Schubert, New Zealand	60
<b>Pomerol</b> 2012, Domaine de Compostelle, France	65
<b>Gramercy Cellars Syrah</b> 2012/13, Washington, USA	70
<b>Brunello Di Montalcino</b> 2012, la Mannella di Cortonesi, Italy	80
<b>Château Batailley</b> 2009, Grand Cru Classé, Pauillac, France	125

## SPARKLING 125ml / bottle

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<b>Nyetimber</b> Classic Cuvée NV Brut, West Sussex, England	11/55
<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