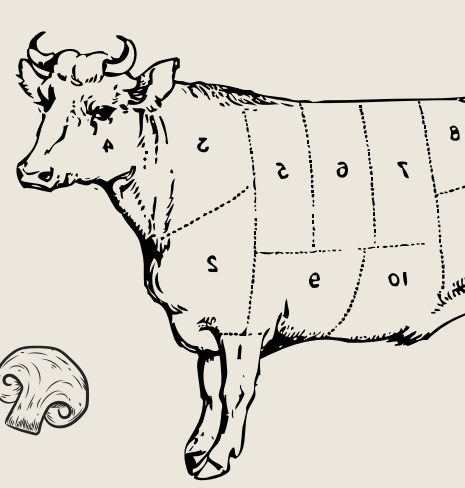


STEAK NIGHT MENU



SAMPLE MENU

2 Courses £44 | 3 Courses £50

STARTERS

Soup of The Day (GFA)

With Homemade Bread

Lobster Raviolo

With British Asparagus, Lobster Bisque, Smoked Parmesan & Wild Garlic

British Asparagus (GF)

With Parma Ham, One Hour Duck Egg & Wild Garlic Hollandaise with Smoked Parmesan

Sundried Tomato Arancini (V)(GF)

With Whipped Goats Curd, Heritage Tomato, Pickled Shallot, Black Olive & Wild Garlic

The Orsett Pic Nic

Croque Madame, Sausage Roll with Pickled Shallot & Duck Liver Pate with Sour Apple

Prawns Star Martini (GFA)

With Crab Crumpet, Avocado & Spiced Red Pepper Chutney



MAIN COURSES

Surf N Turf (GF)

8oz Grass Fed British Sirloin Steak, King Prawn, Hand Cut Chips & Pepper Corn Sauce

16oz Grass Fed Chateaubriand to Share (GF)

Hand Cut Chips, New Potatoes, Seasonal Greens, Mixed Salad, Peppercorn Sauce & Hollandaise

5oz Aged Beef Fillet (GF)

With Steak Pie, Truffle Mash & Asparagus

Orsett Mixed Grill

2oz Fillet Steak, Honey Roast Pork Belly, Lamb Tongue, Lamb Rump, One Hour Duck Egg, Confit Mushroom & Vine Tomato

12oz Côte de Boeuf (GF)

With Hand Cut Chips, British Asparagus, One Hour Duck Egg & Bordelaise Sauce

Wild Garlic Arancini (VE)

With Guacamole, Spiced Pepper Chutney, Confit Pineapple & Vegan Cheddar



DESSERTS

Black Forest Chocolate Fondant

With Cherry Sourz Sorbet & Matcha Brownie Crumb

"Rhubarb & Custard 99"

With Whippy Ice Cream, Rhubarb & Custard Crumble with White Chocolate Flake

Sticky Toffee Pudding

With Butterscotch Sauce & Vanilla Ice Cream

White Chocolate & Orange Crèmeux (GF)

With Baileys Ice Cream & Mint Aero

Selection of Home Made Ice Creams & Sorbet (GF)

Selection of English Cheeses

from the Trolley | Supplement £6

With Tomato Bread, Biscuits, Grapes, Apple & Ale Chutney

SIDE ORDERS

£4.5

Hand Cut Chips

Creamed Potatoes

Braised Red Cabbage

Seasonal Greens

Tomato & Red Onion Salad

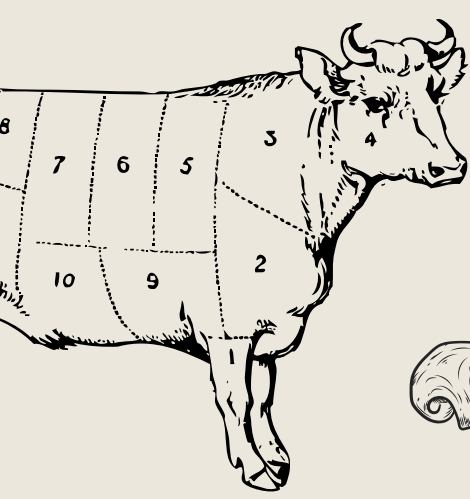
Rocket & Parmesan Salad

Macaroni & Cheese

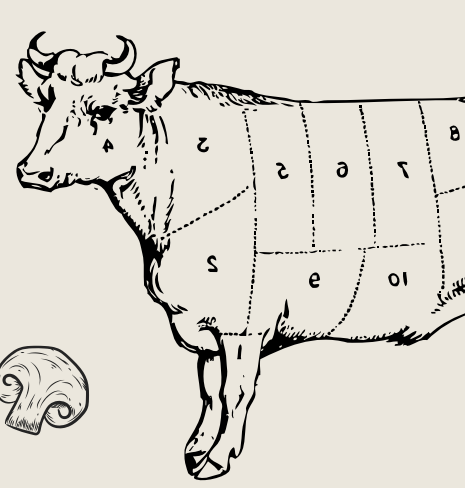
Vegetarian (V) | Vegan (VE) | Vegan Alternative Available (VEA)

Gluten Free (GF) | Gluten Free Alternative Available (GFA)

Dairy Free (DF) | Dairy Free Alternative Available (DFA)



STEAK NIGHT DRINKS



DRAUGHT BEER & CIDER

Birra Morretti 4.6% Pint | £6.95
 Fosters 5% Pint | £6.4

BOTTLED BEER & CIDER

Corona 0% 330ml | £5
 Peroni 0% 330ml | £5
 Corona 4.5% 330ml | £5.6
 Peroni 5.1% 330ml | £5.7
 Bulmers 4.5% 500ml | £6.3
 Doom Bar 4.5% 500ml | £6.4
 Directors 4.5% 500ml | £6.4
 Birra Moretti 4.6% 330ml | £5.2

SOFT DRINKS

Still Water 330ml | £2.7 750ml | £4.7
 Sparkling Water 330ml | £2.7 750ml | £4.7
 Pepsi 330ml | £3.3
 Pepsi Max 330ml | £3.3
 7Up Free 330ml | £3.3
 Orange Juice Half Pint | £2.7 | Pint | £5
 Apple Juice Half Pint | £2.7 | Pint | £5
 J2O 275ml | £3.3

HOT DRINKS

Americano £3.95
 Cappuccino £3.95
 Latte £3.95
 Single Espresso £2.75
 Double Espresso £3.25
 English Breakfast Tea £3.25
 Earl Grey Tea £3.25
 Herbal or Fruit Tea £3.25
 Liquor Coffee £12



DIETARY INFORMATION

Vegetarian (V) | Vegan (VE) | Vegan Alternative Available (VEA) | Gluten Free (GF) | Gluten Free Alternative Available (GFA)
 Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order. Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.