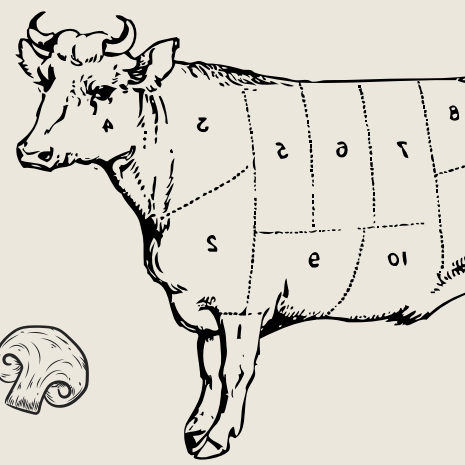


# STEAK NIGHT MENU



**SAMPLE MENU**

2 Courses £39 | 3 Courses £45

## STARTERS

**Soup of The Day (GF)(VE)**

**Smoked Haddock Arancini**

With One Hour Duck Egg, Watercress & Light Curry Sauce

**"Prawn Star Martini" (GFA)**

With Crab, Avocado & Spiced Pepper Chutney

**Cheese Trio (V)**

Glazed Goat Cheese, BBQ Halloumi, Roquefort Mousse, Pepper Chutney & Pickled Beets

**Pork Picnic**

With Sausage Roll, Honey Roast Pork Belly, BBQ Rib, Crispy Quails Eggs, Curry Mayo & Crackling

**Braised Beef Raviolo**

With Baby Onions, Pancetta & Mushroom Cappuccino



## 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

**28 Day Aged Fillet of Beef (GF)**

With Confit Portobello Mushroom, Peppercorn Sauce & Hand Cut Chips

**Orsett Hall Mixed Grill**

Honey Roast Pork, Venison, 3oz Fillet Steak, Black Pudding, Confit Mushroom, Fondant Potato & Deep Fried Egg

**12oz Côte de Boeuf**

Hand Cut Chips, Confit Mushroom, Deep Fried Egg & Peppercorn Sauce

**Cepe Papparedelle (VE)**

With Confit Leeks, Curly Kale & Wild Mushroom Cappuccino



## DESSERTS

**The Rolo (GF)**

Dark Chocolate, Salted Caramel, Black Cherry Sorbet & Gel

**Banana Tarte Tatin**

With Malibu & Coconut Ice Cream, Caramelised Rice Noodles

**Sticky Toffee Pudding**

With Butterscotch Sauce & Vanilla Ice Cream

**The Ultimate '99**

Apple & Blackberry Compote, Whippy Ice Cream, Crumble, White Chocolate Flake, Blackberry & Lime Syrup with Cinnamon Straw

**Selection of Home Made Ice Creams & Sorbet (GF)**

**Chocolate Mousse (GF)**

With Cherry Compote, Sorbet & Kirsche Creme

**Selection of Artisan Cheeses | Supplement £5**

With Homemade Pear Chutney & Biscuits

## SIDE ORDERS

**£4.5**

Hand Cut Chips

Creamed Potatoes

Braised Red Cabbage

Seasonal Greens

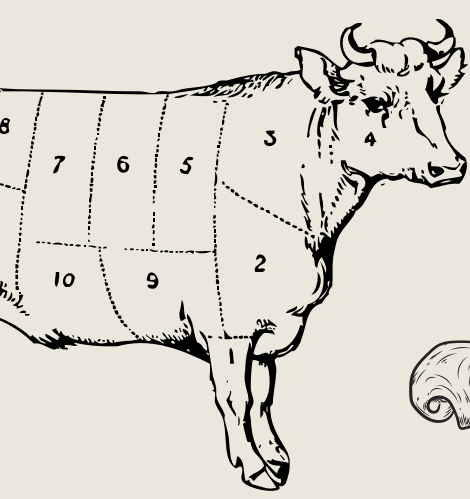
Tomato and Red Onion Salad

Rocket and Parmesan Salad

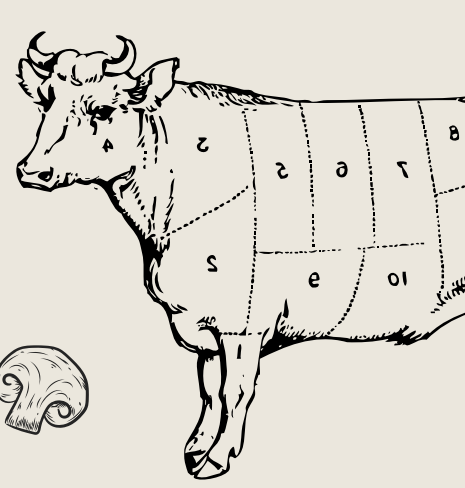
Vegetarian (V) | Vegan (VE) | Vegan Alternative Available (VEA)

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 | £6.8  
Fosters 5% Pint | £6.1

## BOTTLED BEER & CIDER

Corona 0% 330ml | £5  
Peroni 0% 330ml | £5  
Corona 4.5% 330ml | £5.5  
Peroni 5.1% 330ml | £5.6  
Bulmers 4.5% 500ml | £6.2  
Doom Bar 4.5% 500ml | £6.3  
Directors 4.5% 500ml | £6.3  
Birra Moretti 4.6% 330ml | £5.1

## SOFT DRINKS

Still Water 330ml | £2.6 750ml | £4.6  
Sparkling Water 330ml | £2.6 750ml | £4.6  
Pepsi 330ml | £3.3  
Pepsi Max 330ml | £3.3  
7Up Free 330ml | £3.3  
Orange Juice Half Pint | £2.6 | Pint | £5  
Apple Juice Half Pint | £2.6 | Pint | £5  
J2O 275ml | £3.3

## HOT DRINKS

Americano £3.7  
Cappuccino £3.7  
Latte £3.7  
Single Espresso £2.5  
Double Espresso £3  
English Breakfast Tea £3  
Earl Grey Tea £3  
Herbal or Fruit Tea £3  
Liquor Coffee £11



## 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.