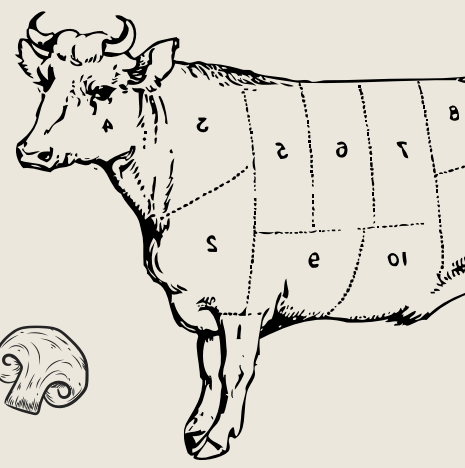


STEAK NIGHT MENU



SAMPLE MENU

2 Courses £44 | 3 Courses £50

STARTERS

Soup of The Day (GFA)

With Homemade Bread

Smoked Haddock (GF)

With One Hour Duck Egg, Spiced Pumpkin, Parmesan & Vanilla

Wild Mushroom Arancini (V)(GF)

With Whipped Goats Curd, Caramelised Onion & Heritage Tomato

Braised Lamb Tortellini

With Caramelized Onion, Red Pepper Chutney, Smoked Parmesan & Garlic

Chicken Liver & Duck Liver Parfait

With Truffle Butter, Apple Chutney, Brioche, & Mini Caesar Salad with Anchovy

Prawns Star Martini (GFA)

With Crab Crumpet, Avocado, Mango & Passionfruit Salsa



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 Beef Burger

With Honey Roast Pork, Smoked Cheddar, Braised Beef, Mushroom, Tomato & Gherkin

12oz Côte de Boeuf

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

Wild Mushroom & Pumpkin Gnocchi (VE)

With Vegan Parmesan, Baby Artichoke & Cepe Cappuccino (VE)



DESSERTS

Jaffa Cake Chocolate Fondant

With Mascarpone Ice Cream & White Chocolate Wafer

The Ultimate 99

With Whippy Ice Cream, Apple & Blackberry Crumble, Cinnamon Pretzel & White Chocolate Flake

Sticky Toffee Pudding

With Butterscotch Sauce & Vanilla Ice Cream

Mango & Passionfruit Delice (GF)

With Malibu & Pineapple Sorbet, Coconut Crisp

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

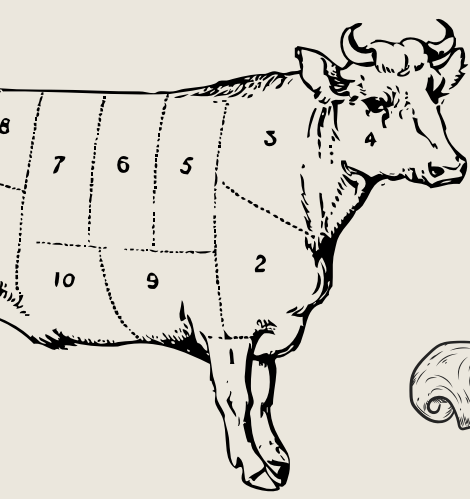
Seasonal Greens

Tomato & Red Onion Salad

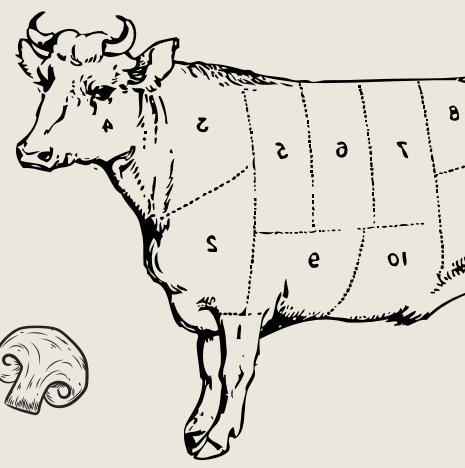
Rocket & Parmesan Salad

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.