

# STEAK NIGHT



Saturday 30th November: Open from 5:30pm

## nibbles & starters

Mixed olives (vg)	4.5
Pulled beef & black spice spring roll, chilli caramel, Asian salad, korean bbq sauce(df)	12.5
salt & pepper squid, mojo verde, pickled Asian vegetables, chilli & coriander (df)	10
Beetroot hummus, roasted beets, radish, cucumber & garden herbs w/ croutes (vg)	11.5
St Ives bakery breads, olive oil, balsamic & dhukka (vg)	9.5

## pick your steak

All served with grilled tomato, field mushroom, watercress & your choice of Balsamic roasted new potatoes OR Chips.

Pan seared locally landed Tuna steak (gf df)	£28
Mc Faddens Butcher's Sirloin steak (gf df)	£32
Mc Faddens Butcher's Rib-eye steak (gf df)	£32
Miso glazed cauliflower steak (vg gf)	£17

## extras for your steak

Chimichurri (vg gf)	£2
Béarnaise sauce (gf v)	£2
peppercorn sauce	£2
winter slaw (dfo gf)	£3
Onion rings (vg df)	£3
Soy & ginger greens w/ sesame	£4
Side salad of dressed leaves (gf vg)	£3

ask the team to see our dessert menu!

**WHITE WINES**

175ML | 250ML | BOT

<b>CA DI PONTI GRILLO, ITALY.</b> EASY DRINKING WITH LOTS OF PEACHY FRUIT	5.95   8.20   24.00
<b>VIIGNIER, SOUTH OF FRANCE,</b> LOVELY PERFUME AND RICHNESS, FRESH AND LIVELY TOO	6.80   9.70   29.00
<b>WHALE WATCHER, NEW ZEALAND.</b> A FANTASTIC SAUVIGNON, FRESH & LIVELY	8.20   11.70   35.00
<b>LA BATTISTINA GAVI, ITALY.</b> WONDERFUL WITH FOOD. RICH FRUITS & AN ELEGANT FINISH	8.60   12.30   37.00
<b>PROSECCO SERENELLO, ITALY.</b> SUPER FRUITY, CRISP, EASY DRINKING STYLE. LOVELY BUBBLES	<b>GLASS</b> 6.95   28.50
<b>CHAMPAGNE LOUIS FOLLÈA, COTE DES BAR, FRANCE.</b> DELICIOUS BUBBLES & A LOVELY BREADY NOTE	55.00

**ROSE**

<b>DOM DE LA VIELLE TOUR PROVENCE, ROSE.</b> A PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	8.75   11.60   35.00
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**RED WINES**

<b>EL NINOT DE PAPER, SPAIN.</b> A SOFT BLEND, FRUITY & EASY TO DRINK	5.75   7.95   23.00
<b>MERLOT, CAMINO DE LA CABANA, CHILE.</b> SMOOTH, FULL BODIED & PLUMMY	5.95   8.75   25.00
<b>PINOT NOIR, LE FOU, FRANCE.</b> ELEGANT, LIGHT & JUICY RED	6.95   9.70   29.00
<b>NEGROAMARO, PUGLIA. ITALY.</b> DARK & SWEETLY FRUITED, DAMSON CHARACTER & TOUCH OF OAK	8.90   12.70   38.00

ALL WINES AVAILABLE IN 125ML MEASURES

**SOFT DRINKS**

FROBISHERS ORANGE JUICE	4
FENTIMANS GINGER BEER	3.95
COKE   DIET COKE	3.95
FROBISHERS APPLE JUICE	4
POLGOON LEMONADE	4.45
POLGOON ELDERFLOWER FIZZ	4.45
VIRGIN MARY; SPICED TOMATO JUICE	4.75
SPARKLING OR STILL WATER SML   LRG	2.95   4
FEVERTREE TONIC	2.95
MILKSHAKE W/CREAM	4.85
(BANANA   STRAWBERRY   CHOC   VANILLA)	

*Gin & tonics*

(25ML) 8.95

- TARQUIN'S BLACKBERRY & HONEY GIN, ROSEMARY, BERRIES & FEVERTREE ORIGINAL TONIC
- TARQUIN'S ORIGINAL GIN, SQUEEZED LIME & FEVERTREE TONIC
- TARQUIN'S RHUBARB & RASPBERRY GIN, LEMON WEDGE, THYME & MEDITERRANEAN TONIC
- SEEDLIP GROVE 42 NON ALCOHOLIC GIN, LEMON WEDGE & FEVERTREE MEDITERRANEAN TONIC
- HENDRICKS GIN FINISHED WITH FEVERTREE TONIC & CUCUMBER

**BOTTLED BEER**

DOOM BAR 500ML	5.95
KOREV 500ML	6.95
PORTH PILSNER, ST IVES 500ML	6.95
HELLA IPA, ST IVES BREWERY 500ML	6.95
PERONI NASTRO AZZURO 330ML	4.95
BIRRA MORETTI ZERO ALCOHOL 330ML	4.95
POLGOON BERRY CIDER 500ML	7.50
POLGOON ORIGINAL CIDER 500ML	6.95

**HOT DRINKS**

AMERICANO	3.40
CAPPUCCINO	3.65
DOUBLE ESPRESSO	2.90
LATTE	3.65
DOUBLE MACCHIATO	3.15
FLAT WHITE	3.55
MOCHA	4.00
HOT CHOCOLATE	3.95
DELUXE HOT CHOCOLATE	4.60
POT OF TEA	2.95
SWAP COWS MILK TO COCONUT OR OATLY	0.35

*Cocktails*

**APEROL SPRITZ 10.5**

APEROL, TOPPED WITH CHILLED PROSECCO, A SPLASH OF SODA & ORANGE SLICE

**MIMOSA 6.95**

FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

**PIMMS NO1 8.95**

TOPPED WITH LEMONADE, FINISHED WITH SUMMER FRUITS & MINT

**ESPRESSO MARTINI 10.5**

DOUBLE ESPRESSO, ABSOLUTE VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED -

DECAF AVAILABLE

(MAKE IT CHAI OR SALTED CARAMEL - ADD 75P)

**NEGRONI 11**

BLACK & GOLD'S BLOOD ORANGE GIN, VERMOUTH, CAMPARI SERVED ON ICE

**BLOODY MARY 7.50**

ABSOLUTE VODKA, SPICED TOMATO JUICE, LEMON, CELERY SALT & CRACKED PEPPER

**MARGARITA 12**

SILVER TEQUILA, COINTREAU, FRESHLY SQUEEZED LIME JUICE, SEA SALT RIM