

PARTY MENU

2 COURSES £30.95 | 3 COURSES £36.95



STARTERS

CREAMY GARLIC MUSHROOMS (V)
Puff pastry, tuffle oil and kale

**BEETROOT & (GF)
GOAT CHEESE MOUSSE**
Butter chard and aged balsamic

KING PRAWNS PIL PIL
With sourdough bread

SPICY BEEF SAUSAGE
Spicy grilled sausage served with
melted aromatic mix cheese sauce

CHEESY MEATBALLS
Beef meatballs, mozzarella,
tomato sauce, demi-glace sauce

THREE CHICKEN SKEWERS (GF)
Sweet chilli, spring onion, sesame

SALT & PEPPER CALAMARI (GF)
With wakame and aioli

*Elevate your celebration by upgrading
your main to one of our dry aged cuts
(£19 supplement, pp)*

OUR FAMOUS DRY AGED CUTS

*Served with fries and choice of a
peppercorn or mushroom sauce*

(GF) **BLACK ANGUS TENDERLOIN** 340g
180 Day Grain Fed Black Angus fillet
tenderloin, experience the tenderness,
juiciness, and rich flavor of our beef with
every bite!

(GF) **TOMAHAWK** 500g
This beef is renowned for its flavour, with
generous marbling throughout, tender
with superb flavour

(GF) **PORTERHOUSE** 500g
The classic Porterhouse steak is where
the sirloin meets the fillet. It's the best of
both worlds, A combination of tender
fillet and rich flavourful sirloin

(GF) **CÔTE DE BOEUF** 500g
Bone in prime rib the classic steak cut,
known for its exceptional tenderness and
flavour due to its well marbled texture

340g = 12oz | 500g = 17.6oz

MAINS

SIRLOIN STEAK (GF)
A delicate flavour with a firmer
texture. Served with fries

RIBEYE STEAK (GF)
Delicate marbled throughtout for full
bodied flavour. Served with fries

BACK TO BACK (GF)
Angus beef sirloin and lamb steak
served with fries and mushroom sauce
on a sizzling plate

**GRILLED CHICKEN & (GF)
CREAMY MUSHROOMS**
Geen beans and mash

POTATO HUMMUS HALLOUMI (V)
Sauteed spinach, sundried tomato
and butter bean popcorn

**THE ULTIMATE AUSTRALIAN
WAGYU BURGER**
100% Australian wagyu beef burger,
aged swiss cheese, little gem lettuce,
tomato, onion, pickles and house burger sauce

SEABASS & FREGOLA
Giant couscous, lobster bouillabaisse sauce,
caramelised fennel and salmon caviar

GRILLED LAMB
Smoked aubergine bechamel,
roasted courgette

**THOUSAND LAYER (VE)
MUSHROOM LASAGNA**
Tomato and bechamel sauce and
sourdough bread
Vegan option available

SAUCES

PEPPERCORN SAUCE	£3.50	BEARNAISE SAUCE	£3.50
MUSHROOM SAUCE	£3.50	GRAVY	£3.50
ROQUEFORT SAUCE	£3.50		

ADDITIONAL SIDES

SKIN ON FRIES	£4.50
SWEET POTATO FRIES	£5.00
PARMESAN & TRUFFLE CHIPS	£6.00
PAN FRIED MUSHROOM (G)	£5.00
GRILLED ASPARAGUS	£5.00
CREAMED SPINACH	£5.00
MASHED POTATOES	£5.00
ONION RINGS (G)	£4.50

ALL SIDES (V)

DESSERTS

(V) **CHEESECAKE LEMON**
With vanilla ice cream and berry sauce

(V) **STICKY TOFFEE PUDDING**
With vanilla ice cream

(VE) **SORBET**
3 Scoops of Sicilian lemon, raspberry or mango

(V) **CHESHIRE FARM ICE CREAM**
3 scoops of vanilla, chocolate, strawberry or honey comb



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Scan QR code for a detailed allergen information.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team