

Friday Night Steak Menu

Home-baked Nuts - £2.95 - Home-mixed Olives - £2.95 - Home-made Bread - £1.75pp

Starters

- Salad with grilled Vegetables; Sunblush Tomatoes and toasted Goats Cheese - £8.75
 - Daily Soups with homemade Bread - £5.95
- Traditional Caesar Salad with Parmesan, Garlic, Croutons & Crayfish Tails - £8.50
- Duck Liver & Orange Parfait with Foie Gras & Pistachios, Toasted Brioche - £8.95
 - Pressed Ham Hock Terrine with Beetroot Chutney - £8.75
- Sautéed Scottish Scallops with Swede Puree Sweet & Sour Sauce - £10.95

Mains

Mature 28-Day Jurassic Coast Beef

- **Mature Rib Eye Steak** served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms
 - 5oz - £13.95
 - 8oz - £18.95
- **Prime Sirloin Steak** served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms
 - 5oz - £17.95
 - 8oz - £21.95
- **Prime Fillet Steak** served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms
 - 5oz - £22.95
 - 8oz - £28.95
- **Mature Cote De Boeuf** served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms (for 2) - £46.95
- **Mature "T-Bone" Steak** served with Triple cooked Chunky Chips, Mushy Peas & Mushrooms - 12oz - £25.95
- Honey-roasted Duck Leg cooked "En Confit" with braised Red Cabbage, Apple and Clove Sauce - £17.95
- Seared Garlic-roasted Breast of Corn-fed Chicken with Dauphinoise Potato and Beans - £17.75
- Roasted Wild North Sea Monkfish Tail wrapped in Parma Ham Carrot Fettuccini, Sugar Snaps, Chili Oil - £20.75
- Seared Wild North Atlantic Cod, Grilled Vegetables, Saffron Cream Sauce - £17.75
- Baked Puy Lentil Moussaka with Tomato, Aubergine, Courgette, glazed Mature Cheddar - £17.95

Extras Sauces: Peppercorn, Garlic Butter, Madeira, Red Wine & Shallot - £1.50

Side Plate of: Seasonal Vegetables, Broccoli, Spinach, Dauphinoise, Chunky Chips - £3.50

Desserts

- Homemade Ice Cream or Sorbet, Fruit Basket - £6.50
- Winter Berry Crumble with Vanilla Pod Ice Cream - £6.75
- Grilled Golden Pineapple with Homemade Salted Caramel Ice Cream - £6.95
- Duo of Pears poached in White & Red Wine, Mulled Wine Granite - £6.95
- Our Renowned Gin & Juniper berry Crème Brûlée Duo of Coulis - £7.50
 - Plate of 4 Cheeses with Pickles - £8.95
- A selection of Coffees and Teas served with homemade Petit Fours £3.50