

Sirous Steak & Ale

STARTERS

Soup of the Day	4.00
Chicken Liver Pâté	6.25
Grilled Halloumi served with crushed avocado	6.00
Poached Egg Rosti with Hollandaise	7.50
Baked Camembert with red onions, confit garlic and toasted bread	6.75
Grilled Goat's Cheese with roasted vegetables	6.50
Hummus with paprika & olive oil S/W pitta	4.50

OUR STEAKS

All our steaks are served with fries and a choice of peppercorn, béarnaise or chimichurri sauce

Hanger Steak 250g- Full of flavor, low fat, best we recommend served medium rare	12.00
Rib Eye Steak 250g- Tender, flavorful and tasty. Medium fat	20.00
Sirloin Steak 250g- Full of flavor and a low fat content	19.00
T- Bone 400g- Sirloin and fillet cooked on the bone. The best of both worlds	23.00



THE GRILL

Chicken Escalope & Fries Butterflied & bashed out W/herb leaf salad & chimichurri	13.50	Grilled Sea Bass Fillet S/W spinach, artichokes & roasted red pepper sauce	14.00	Mixed Salad/Herb Leaf	3.50
Duck Confit combined W/traditional braised red cabbage, apples & green	14.00	House Steak Burger Add Cheese, Avocado, Bacon £1.00 each	8.50	Fries	3.75
Grilled Lamb Cutlets Grilled cutlets with herb leaf salad	7.00/11.00	Duck Burger served with herb leaf salad and fries	11.00	Sweet Potato Fries	5.00
Tuna Niçoise	14.00			Greek Salad	7.95

SALADS & SIDES

Pan Fried Artichoke hearts garlic & spinach	4.50
Caesar Salad (plain or chicken)	7.00/9.00
Grilled Vegetable Ratatouille with Goat cheese	5.95
Tomato & Onion salad	3.75

FROM THE BAR

Mixed Olives and Sun-Dried tomatoes	4.00
Grilled bread and Tapenade	4.00
Mixed Cheese Platter	8.00
Peanuts	1.00

DESSERTS

Flourless Chocolate Cake with Crème Fraiche	5.00
Merlot Poached Pears with Vanilla Ice Cream	5.00
Honeycomb Ice Cream	4.00
Crème Brûlée	4.00



An optional 10% service charge will be added