

Sirous Steak & Ale

Peanuts 1.00 / Mixed Olives 4.00 / Tapenade & Sourdough bread 4.00 / Hummus & Pitta 4.50

STARTERS

Soup of the Day with Sourdough Bread	4.00	Chicken Liver Pâté with Sourdough Bread	4.50
Grilled Halloumi & Crushed Avocado	6.25	Grilled Goat's Cheese & Vegetables	6.50
Baked Camembert with Red Onions, Confit Garlic & Sourdough Bread 6.75			
Grilled Lamb Cutlets with Herb Leaf Salad 7.50			
Grilled Chicken Skewers with Side Salad 7.50			

OUR STEAKS

All our steaks are served with fries and a choice of Peppercorn, Béarnaise or Chimichurri sauce

Côte de Bœuf (for two, approx 1 kg) 42.00

The Chef's favourite cut – better known as 'Rib eye on the bone'
Rich marbling throughout. Served with fries and tomato

Hanger Steak 250g	12.00	Rib Eye Steak 300G	20.00
The French call this cut "Onglet", low fat yet full of flavour, a rare and overlooked cut		Fat marbling from the centre melting through the meat and adding flavour to the tenderness	
Sirloin Steak 300g	19.00	T– Bone 450G	23.00
Sirloin steak has a fat cap on one side, making this a lean, full flavoured classic cut of beef		Sirloin and Fillet steak cooked on the bone, the best of both worlds	

We recommend all steaks are cooked medium rare for the best quality

GRILLS & SPECIALS

Steak & Ale Pie	12.50	Vegetarian Burger	8.50
with Sauteed Potatoes & Green Beans		with Goat's Cheese, Grilled Vegetables & Fries	
House Steak Burger	9.00	Mushroom Risotto	10.00
with Fries. Add Cheese, Avocado or Bacon for £1 each		with Cream & Parmesan Cheese	
House Special Steak Burger	12.00	Grilled Vegetable Tagliatelle	10.00
with Fries, Bacon, Cheese, Lettuce, Red Onions, Tomato & Gherkins		with Light Creamed Tomato Sauce	
Grilled Lamb Cutlets	11.00	Seafood Risotto	11.00
with Herb Leaf Salad		with Cream & Parmesan Cheese	
Grilled Half Free-Range Chicken	10.00	Grilled Tuna Niçoise	14.00
Herb fed free-range Chicken served with Grilled Lemon		with Potato, Green Beans, Egg, Tomato~ & Cucumber	
Chicken Caesar Salad	9.00	Grilled Sea Bass Fillet	14.00
with Croutons & Parmesan Cheese		with Spinach, Artichokes & Roasted Red Pepper Sauce	

SALADS & SIDES

Quinoa Salad	8.50	Fried Artichoke Hearts	4.50
with Beetroot, Red Pepper & Feta Cheese		with spinach & garlic	
Caesar Salad	7.00	Ratatouille & Goat's Cheese	6.50
Greek Salad	8.00	Pan Fried Padron Peppers	5.00
Tomato & Onion Salad	3.50	Creamy Cauliflower Cheese	4.00
Herb Leaf Salad	3.50	Chunky Wedges or Sweet Potato Fries	4.50
Green Beans Fried in Garlic Butter	3.70	Crispy Fries	3.50

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
Cheese Platter	8.00

COCKTAILS & DIGESTIVES

Espresso Martini Vodka, Kahlua, Coffee	8.00	Bailey's Coffee Bailey's, Coffee, Double Cream	6.00
Irish Coffee Whiskey, Coffee, Double Cream	6.00	French 75 Gin, Prosecco, Lemon	8.00
Cotter Kir Prosecco, Fruit Liquor	8.00	Spanish Harlem Sherry, Orange, Prosecco	8.00
Old Fashioned Whiskey, Bitters, Orange	7.00	Limoncello	4.00
Taylor's Vintage Port	5.00	Courvoisier	4.00/7.50
		Spanish Brandy	3.75/7.00

EARLY DINERS OFFERS

Mon-Fri till 7:00 pm

Hanger Steak, Fries, baked tomato & choice of a sauce	10.00
House Beef Steak Burger with Fries & garnish salad	8.00
House Special Steak Burger	10.00
Vegetarian Burger with Fries & Garnish Salad	7.00
Seafood Risotto	10.00
Grilled Vegetable Tagliatelle with Light Tomato Sauce	7.00
Three Course Meal	20.00
Choose any starter, main course & dessert (Rib Eye or Sirloin Steak £5 extra, T-Bone Steak £7 Extra)	

Early diners' offers are only available for direct booking customers

An optional 10% service charge will be added