

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 (V) 4.00	Chicken Liver Pâté with Sourdough Bread. 4.50
Grilled Halloumi & Crushed Avocado (V) 6.50	Grilled Goat's Cheese & Vegetables (V) 6.50
Baked Camembert with Red Onions, Confit Garlic & Sourdough Bread (V) 6.75	
Grilled Lamb Cutlets with Herb Leaf Salad 8.50	
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 3lb) 43.00

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

Black Gate Rump Steak 250g 13.50	Rib Eye Steak 300G 20.00
Hidden gem of succulent steaks, 28 days aged, 7 days on the bone	Fat marbling from the centre melting through the meat and adding flavour to the tenderness
Sirloin Steak 300g 19.00	T– Bone 450G 25.00
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 13.50	Vegetarian Burger (V) 8.50
with Sautéed 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 12.50	Grilled Vegetable Penne 10.00
with Fries, Bacon, Cheese, Lettuce, Red Onions, Tomato & Gherkins	with Light Creamed Tomato Sauce
Grilled Lamb Cutlets 14.50	Seafood Risotto 12.00
with Herb Leaf Salad	with Cream & Parmesan Cheese
Grilled Half Free-Range Chicken 12.50	Grilled Tuna Niçoise 14.00
Herb fed free-range Chicken served with Grilled Lemon	Grilled Tuna Steak with Potato, Green Beans, Egg, Tomato & Cucumber
Chicken Caesar Salad 9.00	Grilled Sea Bass or Salmon Fillet 15.00
with Croutons & Parmesan Cheese	with Spinach, Artichokes & Roasted Red Pepper Sauce

SALADS & SIDES

Ratatouille & Goat's Cheese (V) 7.50	Fried Artichoke Hearts (VN) 4.75
	with spinach & garlic
Caesar Salad (V) 7.00	Pan Fried Padron Peppers (VN) 5.00
Greek Salad (V) 7.50	Creamy Cauliflower Cheese (V) 4.00
Tomato & Onion Salad 3.50	Sweet Potato Fries (VN) 4.50
Herb Leaf Salad (VN) 3.50	Chunky Potato Wedges (VN) 4.50
Green Beans Fried in Garlic Butter (VN) 3.70	Crispy Fries (VN) 3.75

(V) Vegetarian (VN) Vegan

SIROUS STEAK & ALE

Totally Vegan

Vegan Ratatouille	6.00	Vegan Quiche with Salad or Fries	8.00
Humus with pitta	4.50	Pan Fried Padron Peppers (VN)	5.00
Baked Califlower with garlic and soya milk	5.00	Vegan Vegetable Wrap Pan-fried onions, spinach, mushrooms & garlic	7.50
Fried Artichoke Hearts (VN) with spinach and garlic	4.75	Vegan Sausages & Mash with Vegetable Gravy	8.00

KIDS MENU

Kids House Steak Burger (125 grams) 5.00 with Fries. Add Cheese, Avocado or Bacon for £1 each		Sausage and Mash grilled Cumberland sausage with house mashed potato	5.00
Grilled Lamb Cutlets with fries two grilled lamb cutlets with fries	6.00	Penne Pasta with tomato sauce	5.00

DESSERTS

Flourless Chocolate Cake with Crème Fraiche	5.00	Honeycom Icecream	4.00
Merlot Poached Pears with Vanilla Ice Cream	5.00	Crème Brûlée	4.00
Cheese Platter	8.00		

EARLY DINERS OFFERS

Mon-Fri till 7:00 pm

Black Gate Rump Steak, Fries	12.00	House Beef Steak Burger & Fries	8.00
Vegetarian Burger & Fries (V)	7.00	House Special Steak Burger & Fries	10.00
Seafood Risotto	10.00	Grilled Half Free-Range Chicken	10.00
Three Course Meal Choose any starter, main course & dessert (premium steaks £7 Extra)	20.00	Grilled Vegetable Penne with light tomato sauce (VN)	7.00

Côte de Bœuf (for two, approx 3lb) and a bottle of house red/white 55.00

Early diners' offers are only available for direct booking customers only

An optional 10% service charge will be added