

Sirous Steak & Ale

STARTERS

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

OUR STEAKS

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

Hanger Steak (French call it onglet) 250g- Full of flavor, low fat, best we recommend served medium rare	12.00
Rib Eye Steak 250g- Tender, flavorsome 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	11.00	Grilled Sea Bass Fillet S/W spinach, artichokes & roasted red pepper sauce	14.00
Duck Confit combined W/traditional braised red cabbage, apples & green	14.00	House Steak Burger with fries Add Cheese, Avocado, Bacon £1.00 each	8.75
Grilled Lamb Cutlets Grilled cutlets with herb leaf salad	7.50/11.00	Duck Burger served with herb leaf salad and fries	11.00
Grilled Chicken Thighs (boneless) marinated in lemon & herbs S/w sautéed potatoes	10.00	House Vegetarian Burger with goat cheese, grilled vegetables and fries	8.00
Grilled Tuna Niçoise	14.00		

SPECIALS, SALADS & SIDES

Boar Cheeks served with red cabbage puree and paprika oil	8.00	Mixed Salad/Herb Leaf (V)	3.50
Caesar Salad (plain (V) or chicken)	6.50/8.00	Greek Salad (V)	7.95
Ratatouille (Grilled veg) with Goat cheese (V)	6.00	Crispy Fries (V)	3.50
Pan Fried Artichoke hearts garlic & spinach (V)	4.50	Sweet Potato Fries (V)	5.00
Pan-fried Padron Peppers with garlic (V)	£4.00	Tomato & Onion salad (V)	3.70
		Grilled bread & Tapenade (V)	4.00

FROM THE BAR

Mixed Olives and Sun-Dried tomatoes (V)	3.50
Mixed Cheese Platter (V)	7.00
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

