

# 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

<b>Hanger Steak 250g</b>	12.00	<b>Rib Eye Steak 300G</b>	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	
<b>Sirloin Steak 300g</b>	19.00	<b>T- Bone 450G</b>	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

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

## SALADS & SIDES

<b>Quinoa Salad</b>	8.50	<b>Fried Artichoke Hearts</b>	4.50
with Beetroot, Red Pepper & Feta Cheese		with spinach & garlic	
<b>Caesar Salad</b>	7.00	<b>Ratatouille &amp; Goat's Cheese</b>	6.50
<b>Greek Salad</b>	8.00	<b>Pan Fried Padron Peppers</b>	5.00
<b>Mixed Salad</b>	3.50	<b>Creamy Cauliflower Cheese</b>	4.00
<b>Herb Leaf Salad</b>	3.50	<b>Chunky Wedges</b>	4.50
<b>Tomato &amp; Onion Salad</b>	3.70	<b>Crispy Fries</b>	3.50
<b>Green Beans Fried in Garlic Butter</b>	3.00	<b>Sweet Potato Fries</b>	4.50

## DESSERTS

<b>Flourless Chocolate Cake with Crème Fraiche</b>	5.00
<b>Merlot Poached Pears with Vanilla Ice Cream</b>	5.00
<b>Honeycomb Ice Cream</b>	4.00
<b>Crème Brûlée</b>	4.00
<b>Cheese Platter</b>	8.00

## COCKTAILS & DIGESTIVES

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

## EARLY DINERS OFFERS

Mon-Fri till 7:00 pm

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

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

An optional 10% service charge will be added