

VALENTINE'S DAY

two courses £39.95pp/ three courses £45.95

STARTER

Beef Carpaccio

rocket, parmesan & truffle oil

Mozzarella Salad

vine tomatoes, avocado & balsamic glaze

Pacific Shrimp Tempura

ponzu sauce

Grilled Halloumi

rocket & balsamic tomatoes

Crispy Calamari

fresh lime and home made tartar sauce

Tuna Sushi Tower

avocado, crispy onion and soya wasabi mayo

Per Peri chicken sausages

mixed leaves

DESSERTS

Apple pecan & cinnamon pie

vanilla ice cream

Baked New York cheesecake

salted caramel sauce

Sticky toffee pudding

vanilla ice cream or fresh cream

Classic crème brûlée

MAINS

Boneless corn fed Chicken

peri peri

Grilled Lamb Cutlets

lamb gravy

Salmon fillet

teriyaki sauce

Fillet of Sea Bass

basted with thyme, lemon and caper butter

Wagyu Beef burger

on a brioche bun, cheddar or blue cheese

Roasted Aubergine & Sweet Potato (v)

coconut yoghurt, pesto and roasted cherry tomatoes

Main courses are served with house salad,
mashed potatoes or pommes frites

STEAKS

Ribeye 225g

Ribeye 350g +£8

layered with marble and
bursting in flavour

Sirloin 225g

Sirloin 350g +£6

rich and marbled with a
firm texture

Fillet 200g+£6

Fillet 300g +£16

tender and succulent

ADD SAUCE + £2.50

Peppercorn, Garlic butter, Bearnaise

EXTRA SIDES

Triple cooked chips.....4.95

Broccoli.....5.50

Creamed spinach.....5.50

French beans.....5.75

Mac and Cheese.....6.50

Sauteed Mushrooms.....4.95

Greek Salad.....5.50

Tomato and onion salad.....5.50

All prices are inclusive of VAT at the prevailing rate. Any service charge added to your bill is entirely optional. We cannot guarantee total absence of allergens in our dishes, they may contain traces of allergens or may have been made alongside other products containing allergens. Whilst we do our best to keep all our lg dishes gluten free, there may be traces of gluten.

If you are allergic or intolerant to any ingredients, please ask a staff member for our detailed allergen menus. (v) = Vegetarian

THE STEAK Restaurant