

## SIRLOIN STEAK

Premium cut from the loin with a rind of fat

Best Served – Medium Rare

Our Recommended Cooking Range – Medium Rare to Medium Well

## FILLET STEAK

Premium cut taken from the tenderloin

Best Served – Medium Rare

Our Recommended Cooking Range – Rare to Medium Well

## T-BONE STEAK

This cut is the best of both worlds. On one side of the bone is a piece of tender fillet; on the other side is a piece of flavoursome sirloin steak.

Best Served – Medium Rare

Our Recommended Cooking Range – Medium Rare to Medium Well

# The STEAKHOUSE



## CHATEAUBRIAND

A large steak cut from the diamond end of a fillet of beef

Best Served – Medium Rare

Our Recommended Cooking Range – Rare to Medium Well

## TOMAHAWK

Cut from the Fore-rib with the entire rib bone left in

Best Served – Medium

Our Recommended Cooking Range – Medium Rare to Medium Well

## RIB EYE STEAK

This cut is taken from the forequarter and has a good marbling of fat throughout

Best Served – Medium

Our Recommended Cooking Range – Medium Rare to Medium Well

## HOW TO ORDER THE PERFECT STEAK IN 3 SIMPLE STEPS

1. Choose your STEAKHOUSE Cut ... 2. Style your Steak ... 3. Pick your favourite STEAKHOUSE Sides

### WHILE YOU WAIT

Mediterranean Olives <b>V</b> <b>Gf</b> .....	4
Homemade Pork Crunch <b>Gf</b> .....	3

### STARTERS

Salt & Pepper Squid Risotto .....	6
Oxtail & Bone Marrow Bon-Bons .....	6
STEAKHOUSE Mini Crab Cakes, Baby Gem, Marie Rose .....	6.5
King Scallops, Pork Belly, Chorizo, Apple 4 ways <b>Gf</b> .....	8.5
Roasted Beetroot, Basil & Goats Cheese Mousse <b>V</b> <b>Gf</b> .....	6
Tomato & Mozzarella, Balsamic Caviar <b>V</b> <b>Gf</b> .....	5.5
Smoked Duck Breast, Pomegranate .....	6.5
Pan-fried King Garlic Prawns in Garlic Butter .....	7.5

### STARTERS TO SHARE

Whole Rack of Hickory Smoked Pork Ribs <b>Gf</b> .....	14
Red Velvet & Charcoal Prawns, Calamari and Whitebait with Aioli and Dipping Sauces .....	14
STEAKHOUSE Fried Chicken Wings, Smokehouse Ribs and Sticky Sausages .....	15
Chilli Beef Nachos topped with Guacamole, Jalapeños and Monterey Jack .....	8.5

### MAINS

Jerk Jamaican Chicken, Rice, Beans & BBQ Corn <b>Gf</b> .....	13
STEAKHOUSE Burger with Streaky Bacon, Monterey Jack, French Fries & STEAKHOUSE Slaw .....	15
STEAKHOUSE Fish & Chips .....	13
STEAKHOUSE Lamb Rump, Duttu Rice <b>Gf</b> .....	14
Mushroom Risotto <b>V</b> .....	12
Whole Rack of Hickory Smoked Pork Ribs, French Fries & STEAKHOUSE Slaw <b>Gf</b> .....	16

### 1. STEAKHOUSE CUTS **Gf**

Parthenaise Sirloin 300g .....	18
Parthenaise Sirloin 500g .....	30
Parthenaise Fillet 350g .....	34
Parthenaise Rib Eye 400g .....	26

All STEAKHOUSE Cuts are Served with 2 Sides

### SHARING STEAKS **Gf**

Parthenaise T-Bone 1.7kg .....	55
Parthenaise Chateaubriand .....	68
Parthenaise Tomahawk 1.4kg .....	65

All Sharing Steaks are Served with Burnt Onion Relish and Fricassée Mushroom + 4 Sides

### SHARING FEASTS

STEAKHOUSE Feast ...includes Parthenaise Sirloin 300g, Parthenaise Rib eye 400g, Whole Rack of Hickory Smoked Pork Ribs, 4 sides .....	52
ROYAL Feast ...includes Parthenaise Chateaubriand, Whole Rack of Hickory Smoked Pork Ribs, 4 sides .....	80

### SURF YOUR TURF

King Scallops <b>Gf</b> .....	6.5
King Prawns in Garlic Butter <b>Gf</b> .....	8.5

### OR ADD

Half Rack of Hickory Smoked Pork Ribs <b>Gf</b> .....	7
Whole Rack of Hickory Smoked Pork Ribs <b>Gf</b> .....	14

### STEAK SAUCES

Brandy & Green Peppercorn <b>Gf</b> .....	3
Stilton Blue Cheese <b>Gf</b> <b>V</b> .....	3.5
STEAKHOUSE Hot Buffalo <b>Gf</b> <b>V</b> .....	3
Classic Mushroom Diane <b>Gf</b> .....	3
Garlic Butter <b>Gf</b> <b>V</b> .....	2.5
Beef Dripping Sauce <b>Gf</b> .....	3

### 2. STEAKHOUSE STYLES

Parisian .....	Shallot Purée, Wild Mushrooms in Garlic Butter, Roasted Garlic, Burnt Shallot
Catalan .....	Chorizo Bean Cassoulet, Baby Root Vegetables, Butternut Squash Purée
Mediterranean .....	Pea Purée, French Peas, Salad Leaves, Vinaigrette
Latino .....	Mango & Corn Salsa, Manchego Cheese, Sweet Potato Purée, Corn Bread

### 3. STEAKHOUSE SIDES

#### Classics

Mac 'n' Cheese, Bacon & Sweetcorn .....	4.5
STEAKHOUSE Onion Rings <b>V</b> .....	3.5
STEAKHOUSE Red Slaw <b>V</b> <b>Gf</b> .....	3.5
BBQ Cowboy Beans .....	3.5
BBQ Corn on the Cob <b>V</b> <b>Gf</b> .....	3
Spiced Mince Beef Duttu Rice .....	3.5

#### Potatoes

French Fries <b>V</b> .....	3.5
STEAKHOUSE Chunky Chips <b>V</b> .....	3
STEAKHOUSE Triple Cooked Cylinder Chips <b>V</b> .....	3.5
Sweet Potato Fries <b>V</b> .....	3
Monterey Jack Potato Skins <b>Gf</b> .....	3

#### Salads

Classic Caesar .....	3
Greek Salad <b>V</b> <b>Gf</b> .....	3.5
Classic Waldorf <b>V</b> .....	3.5
STEAKHOUSE Salad <b>V</b> .....	3

### DESSERTS

#### ASK YOUR SERVER FOR DAILY DESSERTS

Hand Made Ice Cream Company <b>V</b> .....	per scoop 1.5
Madagascan Vanilla	
Caramel & Chocolate Brownie	
Raspberry Meringue Eton Mess	
White Chocolate & Baileys	
Pina Colada	

## ★ HENRY VIII BANQUET ★

Groups of 8 people or more

Henry VIII Gold Banquet - a selection of Prime Parthenaise Steaks .....

35 / head

Henry VIII Platinum Banquet - all Gold Banquet, Chateaubriand, Fillet & King Prawns .....

45 / head

HENRY VIII BANQUETS include a selection of Starters & Sides to accompany your steaks.

Served on sharing BBQ grills for a truly Royal STEAKHOUSE experience.