

STEAK & MAGIC NIGHT

V GASTRO & BAR

First Friday of every month

STARTERS

Cherry tomato, spring onion, red onion, basil and garlic balsamic infused bruschetta on toasted foccacia with garlic butter and wild rocket (G,V) **£7**

Satay chicken skewers with toasted crushed peanuts and carrot ribbons (N,D,GFO) **£8**

Seafood cocktail, king prawns, smoked salmon, white crab with cucumber ribbons, baby gem and cherry tomatoes served with a Marie Rose sauce and toasted sourdough (G,D,GFO) **£12**

Pea and garden mint soup with toasted sourdough and pea shoot garnish (G,V,GFO) **£7**

STEAKS

8oz (225 gm) Sirloin Steak **£25**

8oz (225 gm) Fillet Steak **£40**

8oz (225 gm) Rump Steak **£30**

18oz (510 gm) T Bone Steak **£38**

35oz (1 kg) Tomahawk Steak to share (pre order only) **£70**

All served with triple cooked skin on chips, seared baby gem with bacon and blue cheese dressing, beer battered onion rings, oven roasted vine tomatoes and sautéed chestnut mushrooms (G,GFO)

ADD A LITTLE SAUCE

Brandy peppercorn, garlic butter or blue cheese **£4**

DESSERTS

Sicilian lemon posset with chantilly cream and shortbread (G,D,N) **£7**

Banoffee waffle with caramel and chocolate sauce and vanilla ice cream (D,G) **£7**

Baked melting dark chocolate fondant with chocolate sauce and salted caramel ice cream (GFO,D) gluten free served with vanilla ice cream **£9**

Cafe affogato with salted caramel ice cream and toasted hazelnuts (D,N,G) **£7**

Three specially selected cheeses, grapes, crackers & Mrs Mckenzie's tomato kasundi chutney - our crackers may contain traces of nuts (GFO,N,D) **£13**

V = vegetarian • G = gluten (GFO = gluten free option available) • N = nuts • D = Dairy Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. Details of the 14 main allergies available on request. Prices include VAT @ 20%