

STEAK GALLERY | 32

SET MENU

STARTERS

Crispy Squid and Tempura Prawns
Sweet Chilli Dip

Chicken Wing Yakitori
Teriyaki, Coriander

Seared Yellow Fin Tuna
Avocado, Pine Nuts, Mango, Toasted Sesame

Mozzarella, Tomato and Jalapenos (v)
Jalapenos Mayo, Rocket, Sesame Oil

MAINS

(We require steak cooking degree)

Sirloin 225g
Hand Cut Fries, Confit Garlic Butter and Mustard Leaf

Rib Eye 225g
Hand Cut Fries, Confit Garlic Butter and Mustard Leaf

Ginger and Honey Chicken
Kimchi Crisp, BBQ Corn, Sesame Charred Broccoli

BBQ Sea Bass
Fennel Braised in Orange, Stewed Tomato, Dill Oil, Courgette, New Potatoes

Fillet 200g (£6 supp)
Hand Cut Fries, Confit Garlic Butter and Mustard Leaf

Squash and Goats Cheese Stack (v)
Parmesan Aranchini, Charred Broccoli, Pine Nuts

DESSERTS

Baked Alaska
Vanilla Ice Cream, Sponge, Meringue, Summer Berries

White Chocolate and Banana Cake
Peanut Butter Ice Cream, Caramilised Banana

Brownie Base Strawberry Cheese Cake
Strawberry Sorbet

2 COURSES £29.50

3 COURSES £36

An optional 12.5% service charge will be added to the bill. Please make a member of our team aware of any allergies.