

STARTER

SALT & PEPPER SQUID 8.5

SALSA VERDE, SMOKED PAPRIKA AIOLI

BEEF TRINCHADO 9

TENDER BEEF FILLET STRIPS, SPICY TOMATO, GARLIC & RED WINE SAUCE, WARM DIPPING BUN

BABY BACK RIBS 8.5

SWEET & STICKY BBQ SAUCE, HOUSE PICKLES

JALAPENO CROQUETTES (V) 7.5

LIME & CHIVE AIOLI, PARMESAN

CRISPY FRIED CAMEMBERT (V) 8.5

PANKO CRUMB, BERRY COMPOTE, TOASTED SOURDOUGH

MAINS

GRILLED SEABASS 18.5

ROAST CHERRY TOMATO, TENDERSTEM BROCCOLI, RED ONION, CAPER CREAM

MUSHROOM GNOCCHI 16

TRUFFLE CREAM, PARMESAN, THYME

500G BABY BACK RIBS 18.5

SWEET & STICKY BBQ SAUCE, HOUSE PICKLES

MOROCCAN CHICKEN THIGHS 16

CHAR GRILLED CORN, MANGO, HONEY, CHILLI & LIME GLAZE, HARRISA YOGHURT

ALL MAINS ARE SERVED WITH FRIES OR GREEN SALAD

RAW

Bistro | Bar

STEAK 200G | 300G | +100G

RIBEYE 36 12

35 DAY DRY AGED, WELL MARBLED WITH A RICH & BUTTERY TEXTURE

FILLET 26 39 13

21 DAY WET AGED, LEAN & VERY SOFT TEXTURE

SIRLOIN 23 34.5 11.5

28 DAY DRY AGED, LEAN WITH A GENEROUS STRIP OF TASTY FAT

CHEF'S CUT

600G T-BONE.....39

A MARRIAGE OF SIRLOIN & FILLET

GREEN PEPPERCORN SAUCE 3

CREAMY MUSHROOM SAUCE 3

BREANAISE SAUCE 3.5

ALL STEAKS ARE SERVED WITH FRIES OR GREEN SALAD

SIDES

SKINNY FRIES 4

CREAMED SPINACH 3.5

HOUSE SALAD 4.5

CRISPY ONION RINGS 4

TENDERSTEM BROCCOLI 4.5

BURGERS

8 OZ BEEF | GRILLED CHICKEN | PLANT BASED

SERVED WITH FRIES OR GREEN SALAD

STRAIGHT SHOOTER 14

ROCKET, PLUM TOMATO, RED ONION, PICKLE, GARLIC MAYO
ADD BACON + 2 | ADD CHEESE + 2

TROPICAL FLAME 15.5

ROCKET, CHEDDAR CHEESE, GRILLED PINEAPPLE, SRIRACHA MAYO

MEXICANA 15.5

ROCKET, CHEDDAR CHEESE, PICKLED JALAPENO, CORN FRITTER,
SRIRACHA MAYO

CRISPY FRIED CHICKEN 15.5

BABY GEM, PLUM TOMATO, SPICY SLAW, GARLIC MAYO

BEVERAGES

PRAVHA DRAUGHT 4.5/6

HEINEKEN/HEINEKEN 0% 4

BREWDOG PUNK IPA 5

REKORDERLIG CIDER 5.5

COKE / DIET COKE 3.5

SAN PELLIGRINO ORANGE 3.5

SAN PELLIGRINO LEMON 3.5

750ml STILL OR SPARKLING 3.5

APPLE/CRANBERRY/ORNAGE JUICE 3

CREME SODA 3.5