

## STARTERS

- MUSHROOM CREAM SOUP** Parmesan Crispy Bread  
**BEEF TARTAR** House Made Pickles, Quail Egg, Black Truffle Toast  
**BAKED PUMPKIN** and Rocket Salad  
**PORK SAUSAGE** Celery Remoulade  
**HAM AND EGGS** Tomato Sauce, Garlic Toast

## MAINS

- GRILLED SCOTTISH SALMON**  
**CRAFT 7OZ BURGER** Brioche Bun, Pickles and Cheddar Cheese  
**SLOW COOKED CHICKEN LEG** Mushroom Sauce  
**BRAISED MEAT BALL** Tomato Sauce  
**PENNE PASTA** Black Truffle Parmesan Cream

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## BUTCHERS CUTS

- 10 OZ GRASS FED RIBEYE**  
**10 OZ GRASS FED NY STRIP**

**CHOICE OF STEAK SAUCE**  
PEPPERCORN | HERB BÉARNAISE | SALSA FRESCA | DIJON MUSTARD

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## ON THE SIDE

- CREAMED CORN / MIXED HOUSE SALAD**  
**HERB MASHED POTATO / CAJUN SEASONED SHOESTRING FRIES**

## DESSERT

- NEW YORK CHEESE CAKE** Salted Caramel Sauce  
**ASSORTED SELECTION OF ICE CREAMS** ( 2 scoops )

Soft Drink / Iced Tea add \$20  
House Beer / Red/ White (by Glass) add \$40

## 2 COURSES \$138

STARTERS + MAIN / MAIN + DESSERT / STARTER + DESSERT

## 3 COURSES \$168

STARTER + MAIN + DESSERT

## ADD \$100 FOR ANY STEAK OPTION

Both Mains and Steak Courses have 1 side dish included

10% service charge