

STARTERS

Calamari 9.90

Panko breaded rings, Sriracha mayo, lime

Crispy Fried Gouda Cheese 9.90

Sweet chilli n' Pineapple sauce

Duck Bon Bons 9.90

Pulled confit duck leg, whole orange purée, salad

Crayfish Cocktail 10.90

Saffron n' lemon sauce, crispy lettuce, crostini

Grilled Belly of Pork 11.90

Teriyaki glaze, onion, crackling

Dn'A Piri Piri King Prawns . . . 12.90

Spicy tomato n' chorizo sauce, crostini

Bread n' Olives enough for two people 11.90

Warm sourdough bread, marinated mixed olives, truffle hummus, salted butter

MAINS

Chicken Supreme 24.90

Confit garlic n' honey, charred tenderstem broccoli, buttery potato mash, creamy forest mushroom sauce

Pork Belly 23.90

Slow roasted over night, Whiskey peppercorn sauce, buttery potato mash, braised red cabbage

Fish of the Day 23.90

Ask your server for fish option, rustic chimichurri sauce, potato gratin, charred tenderstem broccoli

DnA Beef Burger 19.90

Prime beef mince, bacon, lettuce, tomato, cheese, sriracha mayo, onion, pickles, brioche bun, homemade chips

CLASSIC STEAKS

Our steaks are seasoned with sea salt n' black pepper, best cooked medium rare, served with honey n' mustard dressed salad, baked tomatoes and homemade chips

Classic Sirloin 10oz 32.90

British favourite, perfectly
balanced flavour

Centre Cut Fillet 8oz 38.90

Very tender n' lean cut from centre
of the tenderloin

Rump Heart 6oz 22.90

Big beefy flavour with satisfying
bite

Dry Aged Rib Eye 12oz 35.90

Richly marbled for full flavour n'
juicy texture

CHEF'S SIGNATURE

Picanha Steak 8oz 24.90

Sliced succulent Brazilian cut from rump cup

Surf & Turf 33.90

Brazilian Picanha topped with sautéed king prawns in "Manosso" chimichurri

T-Bone Steak 18oz 35.90

New York strip n' tenderloin fillet on the other side, T-bone cut from short loin

Mix Grill 35.90

Garlic n' honey chicken supreme, rump heart steak, teriyaki glazed pork belly

SAUCES

Whiskey n' green peppercorn . . . 3.50

**"Manosso" Brazilian
chimichurri** 2.50

Confit garlic n' tarragon butter . . 1.90

**Creamy "Diane" forest
mushroom** 3.50

TO SHARE

Mix Grill

Sliced Picanha steak, 2 honey n' garlic Chicken Supremes, grilled Teriyaki Pork Belly, Whiskey n' peppercorn sauce, Sriracha glazed onion rings, homemade chips
64.90

Chateaubriand 16oz

Grill-roasted best end of beef tenderloin, creamy "Diane" forest mushroom sauce, sautéed garlic chestnut mushrooms, charred tenderstem broccoli, homemade chips, baked tomatoes, salad leaves
79.90

Dn'A Steak Platter - Center cut Fillet 8oz, Picanha 8oz, Sirloin 10oz

Whiskey n' peppercorn sauce, Sriracha glazed onion rings, homemade chips, salad leaves, baked tomatoes
89.90

SIDE DISHES

Beer Battered Onion rings 6.90

Sriracha n' honey glaze

Cauliflower Cheese 6.90

Smoked cheddar cheese sauce,
crispy onions

Sautéed Chestnut Mushrooms . . 6.90

Confit garlic

Tenderstem Broccoli 6.90

Charred on the grill, Parmesan
cheese

VEGETARIAN

Moving Mountains® Cheeseburger

Soy n' Pea protein patty, cheese, lettuce, tomato, sriracha mayo, onion, pickles
brioche bun, homemade chips, salad leaves
18.90

Vegetarian Steak

Soy protein steak, garlic butter, homemade chips, dressed salad
23.90

DESSERTS

Sticky Toffee Pudding	9.90
Salted toffee sauce, vanilla ice cream	
Crème Brûlée	9.60
Bourbon vanilla custard base, caramel top layer, snickerdoodle shortbread	
Chocolate Knickerbocker Glory	8.90
Peanut butter n' chocolate brownie ice cream, cookie crumb, chocolate sauce, whipped cream	
Caramel Sundae	8.90
Salted caramel ice cream, toffee bits, Biscoff crumb, whipped cream	
Affogato	6.20
Vanilla ice cream with espresso coffee	
Noel's of Warwickshire Luxury Gelato	3.50 per Scoop
Madagascan vanilla - Salted caramel - Belgian chocolate - Peanut Butter	
Brownie - Alphonso mango sorbet - Vegan vanilla	

ILLY COFFEE

Espresso	2.90	Double Espresso	3.50
Flat White	3.60	Americano	3.20
Cappuccino	3.60	Latte	3.80
Calypso Coffee	7.20	Irish Coffee	7.20
Tia Maria		Jameson	
Belgian Coffee	7.20	French Coffee	7.20
Frangelico liquor		Cointreau	