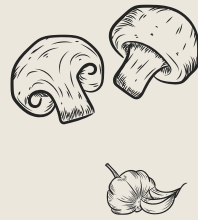
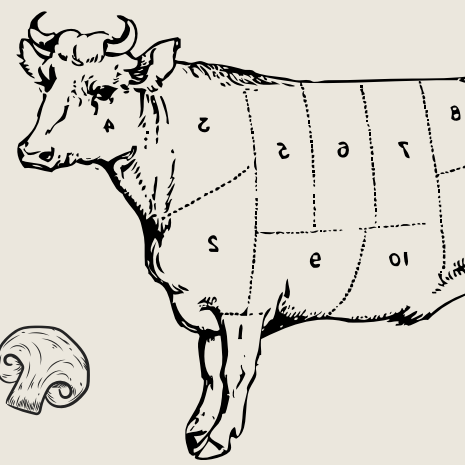


STEAK NIGHT MENU



2 Courses £39 | 3 Courses £45

STARTERS

Soup of The Day (GF)(VE)

Smoked Haddock & Mussel Chowder (GF)

With One Hour Duck Egg, Apple & Light Curry Sauce

“Prawn Star Martini” (GFA)

With Crab, Avocado & Spiced Pepper Chutney

Cheese Trio (V)

Glazed Goat Cheese, BBQ Halloumi, Roquefort Mousse, Pepper Chutney & Pickled Beets

Smoked Ham Hock & Feta Ravioli

With Stem Broccoli & Wild Mushroom Cream

Braised Beef Arancini (GF)

With Red Wine Reduction, Horseradish, Watercress & Parmesan



MAIN COURSES

Surf N Turf (GF)

8oz Grass Fed British Sirloin Steak, King Prawn, Hand Cut Chips & Pepper Corn Sauce

16oz Grass Fed Chateaubriand to Share (GF)

Hand Cut Chips, New Potatoes, Seasonal Greens, Mixed Salad, Peppercorn Sauce & Hollandaise

28 Day Aged Fillet of Beef (GF)

With Confit Portobello Mushroom, Peppercorn Sauce & Hand Cut Chips

Orsett Hall Mixed Grill

Honey Roast Pork, Venison, 3oz Fillet Steak, Black Pudding, Confit Mushroom, Fondant Potato & Deep Fried Egg

12oz Côte de Boeuf

Hand Cut Chips, Confit Mushroom, Deep Fried Egg & Peppercorn Sauce

Cepe Pappardelle (VE)

With Confit Leeks, Curly Kale & Wild Mushroom Cappuccino



DESSERTS

The Rolo (GF)

Dark Chocolate, Salted Caramel, Raspberry Sorbet & Gel

Banana Tarte Tatin

With Caramel Ice Cream, Caramelised Rice Noodles

Sticky Toffee Pudding

With Butterscotch Sauce & Vanilla Ice Cream

Frosted Carrot Cake (GF)

With Cinnamon Ice Cream & Spun Sugar

Selection of Home Made Ice Creams & Sorbet (GF)

Pineapple & Malibu Bakes Alaska (GF)

With Lime Crème Anglais

Selection of Artisan Cheeses | Supplement £5

With Homemade Pear Chutney & Biscuits

SIDE ORDERS

£4.5

Hand Cut Chips

Creamed Potatoes

Braised Red Cabbage

Seasonal Greens

Tomato and Red Onion Salad

Rocket and Parmesan Salad

Vegetarian (V) | Vegan (VE) | Vegan Alternative Available (VEA)
Gluten Free (GF) | Gluten Free Alternative Available (GFA)
Dairy Free (DF) | Dairy Free Alternative Available (DFA)



STEAK NIGHT DRINKS

DRAUGHT BEER & CIDER

Birra Morretti 4.6% Pint | £6.8
Fosters 5% Pint | £6.1

BOTTLED BEER & CIDER

Corona 0%	330ml £5
Peroni 0%	330ml £5
Corona 4.5%	330ml £5.5
Peroni 5.1%	330ml £5.6
Bulmers 4.5%	500ml £6.2
Doom Bar 4.5%	500ml £6.3
Directors 4.5%	500ml £6.3
Birra Moretti 4.6%	330ml £5.1

SOFT DRINKS

Still Water	330ml £2.6 750ml £4.6
Sparkling Water	330ml £2.6 750ml £4.6
Pepsi	330ml £3.3
Pepsi Max	330ml £3.3
7Up Free	330ml £3.3
Orange Juice	Half Pint £2.6 Pint £5
Apple Juice	Half Pint £2.6 Pint £5
J2O	275ml £3.3

HOT DRINKS

Americano	£3.7
Cappuccino	£3.7
Latte	£3.7
Single Espresso	£2.5
Double Espresso	£3
English Breakfast Tea	£3
Earl Grey Tea	£3
Herbal or Fruit Tea	£3
Liquor Coffee	£11



DIETARY INFORMATION

Vegetarian (V) | Vegan (VE) | Vegan Alternative Available (VEA) | Gluten Free (GF) | Gluten Free Alternative Available (GFA)
Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order.
Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.