APPETISERS

**King Prawns 15**  
chilli, tomato, garlic

**New England Clam Chowder 8**  
bacon, clams, celery

**Heritage Tomato Salad (v) 9.5**  
grilled haloumi, basil & oregano dressing

Enjoy one of our starters with a Moët & Chandon Brut Imperial Champagne  
125ml £9

CRISPY OX CHEEK 9  
garlic & lemon mayo

STEAKS

All our steaks are carefully selected for taste and quality before being expertly cooked in our Montague broiler at 650°C

**Creekstone Kansas USDA Black Angus**

The gold standard for USDA Angus beef consistently tender and delicious, wet aged 28 days.

**Fillet (6oz/8oz)**  
29/35

**New York Strip 10oz**  
30

**Scottish Aberdeen Angus**

Grass fed, gold label pure bred, dry aged 28 days.

**Rib Eye 8oz**  
24

**Rib Eye Bone-In 12oz**  
32

Toppings: blue cheese crust, mushrooms with hollandaise 2.5

Sauces: creamy horseradish, chimichurri, béarnaise, bourbon peppercorn, red wine, mushroom

*RARE – COOL RED CENTRE • MEDIUM RARE – COOL SLIGHTLY RED CENTRE • MEDIUM – WARM PINK CENTRE • MEDIUM WELL – WARM CENTRE, NO PINK

MAINS

**Manhattan Chuck Steak Burger 16**

streaky bacon, cheddar, brioche bun

**Baby Back Ribs 18**

bourbon marinade, apple slaw

**Half Corn Fed Chicken 18**

lemon thyme, apple slaw

**Tagliatelle (v) 15**

wild mushroom, spinach

**Salmon 18**

beurre blanc, lemon

**Portobello Burger (v) 11.5**

portobello mushroom, cheddar cheese

SIDES

**Cauliflower Gratin 5**

**Sweet Potato Fries 5**

**Manhattan Onion Rings 5**

**Chips / Fries / Mash / Baked 5**

**Iceberg Wedge 5**

**Mac ‘n’ Cheese 5**

**Pulled Beef Mac ‘n’ Cheese 8**

**Chopped Salad 5**

**Seared Mushrooms 5**

**Creamed Spinach 5**

*We cannot guarantee the absence of nut traces in any of our dishes. Please advise a member of staff if you have any particular dietary requirements. All prices are inclusive of VAT. An optional 12.5% service charge will be applied to your bill, all of which goes to the service team excluding management. Halal options available upon request.*