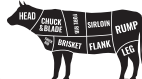


TEN FOURTEEN



Steakhouse Grill

FIELD TO FORK

M E N U

NIBBLES

TOASTED BREAD	£4	BAKED CAMEMBERT	£13
With flavoured butter of the week (v)		Garlic and rosemary with red onion marmalade and toasted bread (v)	
BREAD & HOUSE MARINATED OLIVES (v,ve)	£6	CURED MEAT PLATTER	£16
TOMATO AND BASIL BRUSCHETTA	£6	Sundried tomatoes, house pickles, dressed rocket, garlic flat bread	
With truffle oil (v,ve)		PIZZA GARLIC BREAD (v)	£6.50
GRAZING BOARD	£12		
Toasted bread, butter of the week, harissa hummus and marinated olives, sundried tomatoes (v)			

STARTERS

SUNDRIED TOMATO ARANCINI	£7	CRISPY BELLY PORK	£12	LAMB AND MINT KOFTAS	£10
Crispy risotto balls in napoli sauce, herb dressing (ve, ef, v)		Apple and celeriac purée, black pudding and date bon bons (ef)		Raita, pickled shallots, feta, coriander (ef)	
SPICY NDUJA ARANCINI	£8	CHICKEN CAESAR CROQUETTES	£10	SALT & THREE PEPPER SQUID	£10
Crispy risotto balls in arrabbiata sauce, herb dressing		Basil mayonnaise, Parma ham crisp		Wasabi and truffle dip (ef)	
HALF RACK OF RIBS	£8.50	KING PRAWNS AND CHORIZO	£9	THAI SALMON FISH CAKES	£10
Slow cooked BBQ ribs and house coleslaw (ef)		White wine cream sauce, toasted focaccia (efo)		Served with sweet chilli dip and salad	
				SALT & PEPPER OR BBQ CHICKEN WINGS	£10

STEAKS

All steaks served with confit vine tomato, mushroom, fries or hand cut chips. **ADD COLESLAW £2.50**

Choose your steak

RUMP	£22
SIRLOIN	£25
RIBEYE	£27
FILLET	£35
TOMAHAWK	£49
(pre order to avoid disappointment)	

UPGRADE TO SURF & TURF £5.50

3 prawn crevettes to accompany your steak

...upgrade

LEMON & HERB NEW BABY POTATOES	£3
DAUPHINOISE POTATOES	£3
BUTTERED SEASONAL GREEN	£5
SMOKEY SAUSAGE PIT BEANS	£5
HOUSE SALAD	£5

MIXED GRILL £34

Rump steak, lemon and thyme marinated chicken strips, belly pork, sausages, lamb chops (ef)

GAMMON & EGG £18

Served with pineapple salsa, fresh fried hens egg, salad and chips

...add a sauce £3

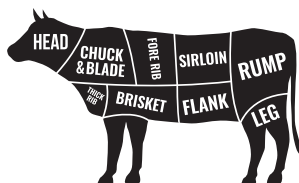
PEPPERCORN
BLUE CHEESE
SALSA VERDE
CHIMICHURRI
WHITE WINE CREAM SAUCE
GARLIC MUSHROOM

MAINS

RED PESTO LINGUINE	£12	MOROCCAN MARINATED LAMB CUTLETS	£18	HOUSE SMOKED BBQ FULL RACK OF RIBS	£18
Sundried tomatoes, truffle rocket (v)		Served on a bed of pearl couscous, roasted Mediterranean vegetables and a drizzle of chimichurri		Dry rubbed with our house rub cooked low and slow, served with side salad, double cooked hand cuts or fries (ef)	
CHICKEN PESTO LINGUINE	£14	PROSCIUTTO WRAPPED CHICKEN BREAST	£16	BRAISED BEEF WITH HORSERADISH MASH	£16
Lemon and thyme marinated chicken		Stuffed with brie and spinach, herb crushed potatoes, buttered greens, white wine cream sauce (ef)		Served with dutch carrots, tenderstem and carrot crisps (ef)	
SALMON PESTO LINGUINE	£19				
Pan fried salmon					
PAN FRIED SALMON	£19				
With Mediterranean vegetables, salsa verde (ef)					

SIDES

DOUBLE COOKED HAND CUT CHIPS	£4.50	SEASONAL GREENS	£5	SWEET POTATO FRIES	£5
Seasoned with lemon zest and rosemary		HOUSE SALAD	£4.50	MAC & CHEESE	£4.50
SKIN ON FRIES	£4	SMOKEY SAUSAGE PIT BEANS	£5	...ADD BRISKET OR PULLED PORK	£3
TRUFFLE AND PARMESAN	£5	HALLOUMI FRIES	£7.50	COLESLAW	£2.50
HAND CUT CHIPS OR FRIES		With chilli flakes, honey and sesame			
CIDER BATTERED ONION RINGS (ef)	£4				



GOURMET BURGERS

All burgers served in toasted bun with fries or hand cut chips. ADD COLESLAW £2.50

CLASSIC CHEESE £13 Cheddar, burger relish, lettuce, beef tomato	THE WHOLE DAMN FARM £18 BBQ pulled pork, chicken strips, smoked bacon, smoked cheddar, lettuce, beef tomato	MEXICAN BEEF BURGER £16 Smoky pit beans, jalapeños
THE ULTIMATE BEEF BURGER £14 Smoked cheddar, battered gherkin, smoked bacon, onion jam, house burger sauce, lettuce, beef tomato	CRISPY BUTTERMILK CHICKEN £15 Onion ring, sriracha mayonnaise, lettuce, beef tomato	VEGAN MEXICAN £12 Bean burger smoked applewood, jalapeños, lettuce, beef tomato (v,ve)

SALADS

CHICKEN CAESAR SALAD £12 Gem lettuce, prosciutto crisp, parmesan, croutons (GFO)	FIVE BEAN SALAD £10 Cucumber, mint, spinach, crispy chick peas (v,ve,GF)
SMOKED SALMON £14 Gem lettuce, lemon mustard dressing, crispy capers (GF)	STEAK AND BLUE CHEESE £15 Rump steak, Yorkshire blue cheese, caramelised red onion and rocket

PIZZA

CLASSIC MARGARITA £10 Napoli sauce, mozzarella, basil	VEGETARIAN £12 Peppers, red onion, cherry tomatoes, mushroom (v,ve)	PEPPERONI AND CHORIZO £13 Napoli sauce, pepperoni, BBQ chorizo, mozzarella, chilli
CHICKEN AND NDUJA £14 Shredded chicken, Nduja, chilli	BBQ PULLED PORK & SMOKED CHEESE £14 Homemade BBQ pulled pork, smoked cheese blend, jalapeños (GF)	THE MEDITERRANEAN £12 Sundried tomato, red pesto and rocket (v)

SKEWERS

All skewers served with salad and fries or hand cut chips	LEMONGRASS INFUSED CHICKEN £17 With asian slaw, soy dressing and a Thai green dip	SPICED MOROCCAN RUMP £18 With cherry tomatoes, harissa hummus
HALLOUMI WITH ROASTED VEGETABLES £16 Served with sweet chilli sauce (v)	LAMB KOFTAS £18 On a bed of pearl couscous, raita, pickled shallots	

LOADED FRIES

BEEF POUTINE £8 3 cheese sauce, beef brisket, spring onion	DIRTY SWINE BBQ PULLED PORK £8 Smoked cheese, jalapeños, crispy onions	THE CAJUN £6 Cajun spices, sweet chilli sauce, sriracha mayonnaise, parsley
...UPGRADE TO HAND CUT CHIPS £1	...UPGRADE TO SWEET POTATO FRIES £2	

LUNCH MENU - SANDWICHES

Served 12 - 5pm

All sandwiches served on ciabatta bread with fries or hand cuts

CLASSIC B.L.T £9 Smoked bacon, gem lettuce, beef tomato, mayonnaise	THE VEGETARIAN £9 Pesto, sundried tomato and rocket (v,ve)
CHICKEN CAESAR £11 Pulled chicken, prosciutto crisp, parmesan, garlic mayonnaise, gem lettuce	PULLED PORK AND GRAVY £8.50 Served with apple sauce
STEAK AND BLUE £12 Rump steak cooked to your preference, blue cheese and onion jam	PULLED BRISKET WITH REMOULADE £8.50 Served with horse radish sauce

FOR THE KIDS £7.50

MARGARITA PIZZA AND FRIES (v)
BEEF BURGER AND FRIES add cheese for 50p
CHICKEN GOUJONS with fries and peas or beans
SAUSAGE WITH FRIES with peas or beans
MINUTE STEAK with fries and peas or beans

SUNDAY LUNCH

Served Sunday from 12 pm

YORKSHIRE PUDDING £7
With onion gravy

ROAST BEEF OR CHICKEN £17

With staranise carrots, honey & thyme parsnips, horse radish mash, buttered seasonal greens and garlic & rosemary roast potatoes