

## SNACKS & APPETIZERS

Stuffed peppers <i>Feta</i>	£3.50	Crispy chicken wings <i>Hot 'n' sour glaze, blue cheese dip</i>	£4.50	Seared beef crudo <i>Arugula, Parmesan, truffle mayo</i>	£6.50
Olives <i>Chilli, rosemary</i>	£3.50	Fire cracker shrimp <i>Tempura friend, sriracha, charred lime</i>	£6.00	Loaded nachos <i>Sour cream, avocado, tomato salsa, jalapeno</i>	£5.50/£9.00
Bread board <i>Sour cream &amp; chive dip</i>	£3.50	Salmon tartar <i>Chopped smoked salmon, lime soured cream, , cucumber filo crackers</i>	£6.00	Caesar salad <i>Romaine lettuce, caesar dressing, anchovies, bacon, shaved parmesan, herb croutons</i>	£5.50/£9.00

## CHARCOAL OVEN

All our beef is selected from Orkney, Scotland, from Aberdeen Angus Holstein cross cattle, dry aged for 35 days for succulence & flavour. All steaks are served with house pickle.

### FRESH SEAFOOD

Grilled local lobster  
*Garlic & Lemon butter*  
Whole 18oz £38.00  
Half £20.00

Shell on prawns 8oz  
*Chilli, Garlic & Lime*  
£10.00

Miso baked salmon  
*Ginger soy, green onion*  
£10.00

Lobster & Fizz  
£24.00  
*Half a lobster, fries, truffle dip &  
a glass of prosecco*

Baby Back Pork Ribs,	£10.00
BBQ Baby Chicken	£12.00
Flat Iron 8oz	£10.00
Rump Cap 9oz	£14.00
Strip Loin 10oz	£24.00
Rib Eye 10oz	£25.00
Fillet 8oz	£27.00

### BURGERS

Cheese burger £9.00  
*¼ pound ground beef, lettuce, red onion,  
house sauce, pickle, spicy relish*

Crispy chicken £9.00  
*Guacamole, lettuce, red onion, sriracha,  
brioche bun*

Halloumi £8.00  
*Halloumi, guacamole, lettuce, red  
onion mushroom, brioche bun*

Top your burger  
Add  
Half Lobster  
£10.00

Applewood smoked bacon  
£3.00  
Crispy shrimp  
£6.00

## DAILY SPECIALS

**Monday – Burger & Beer - £15**

*Any burger skinny fries & a house beer or glass of wine*

**Tuesday – Unlimited Chicken Wings - £15**

*Unlimited wings for 1½ hours & a house beer or glass of wine*

**Wednesday – Ribs & Shrimp - £15**

*Half rack baby ribs, firecracker shrimp, fries & a house beer or glass of wine*

**Thursday – Steak & Lobster - £20**

*Half a lobster, 5oz NY strip steak, fries & a house beer or glass of wine*

## SIDES & SAUCES

Skinny fries	£3.50	Creamed spinach	£3.50	Blue cheese sauce	£2.00	House butter	£2.00
Truffle fries	£4.00	House slaw	£3.00	Sriracha	£2.00	Sweet mustard	£2.00
Corn on the cob	£3.00	Chopped salad	£3.00	Truffle	£2.00	Sour cream & chive	£2.00

# WINES, CHAMPAGNES & BEERS

## WHITE WINES

<b>2016 Ca' di Ponti Catarratto</b> Sicily, Italy	16	9.5	4.4
<b>Blanc de Blancs Sec, Cuvée Jean-Paul</b> 2016, Gascogne, France	20	15	5
<b>Los Otros Pinot Grigio</b> 2016, Central Valley, Chile	23	11.5	5.4
<b>Cape Heights Chardonnay</b> 2016, North East Valley, South Africa	25		
<b>False Bay Chenin Blanc</b> 2016, Western Cape, South Africa	30		
<b>Sileni Cellar Selection Sauvignon Blanc</b> 2016, Marlborough, New Zealand	36		

## ROSE WINES

<b>Sanvigilio Pinot Grigio Blush</b> 2016, Triveneto, Italy	22	11	5.1
<b>Domaine de Rimauresq Côtes de Provence</b> 2015, Provence, France	39		

## RED WINES

<b>Il Meridione Nero d'Avola</b> 2015, Sicily, Italy	16	9.5	4.4
<b>Vaucluse Rouge, Cuvée Jean-Paul</b> 2015, Pays de Vaucluse, France	20		
<b>Muchos Mas Merlot</b> 2016, Central Valley, Chile	26	13	6.1
<b>Cape Heights Shiraz</b> 2016, North East Valley, South Africa	28		
<b>Nieto Senetiner Malbec</b> 2015, Mendoza, Argentina	35	17.5	8.2
<b>Bodegas Artesa Rioja Reserva</b> 2011, Rioja, Spain	38		

## SPARKLING WINES

<b>Le Dolci Colline Prosecco</b> NV, Veneto, Italy	35	6.5	
<b>Ferghettina Franciacorta Rosé Brut</b> 2012, Lombardy, Italy	50		

## CHAMPAGNES

<b>Moët &amp; Chandon Brut Impérial NV</b>	60	11.5
<b>Veuve Clicquot Yellow Label Brut NV</b>	70	
<b>Moët &amp; Chandon Ice Impérial NV</b>	70	
<b>Ruinart Blanc de Blancs NV</b>	80	
<b>Moët &amp; Chandon Brut Impérial NV (Magnum)</b>	130	
<b>Dom Pérignon 2006</b>	180	
<b>Armand de Brignac Ace of Spades Brut Gold NV</b>	480	

## ROSE CHAMPAGNES

<b>Moët &amp; Chandon Rosé Impérial NV</b>	75	
<b>Champagne Laurent-Perrier Rosé Brut NV</b>	85	
<b>Champagne Laurent Perrier Rosé Brut NV (Magnum)</b>	170	

## BOTTLED BEERS

<b>Pistonhead</b>	330	4.6%	4.0
<b>Harviestoun Schiehallion</b>	330	4.8%	3.95
<b>Brooklyn Lager</b>	330	5%	4.3
<b>Saltaire Blonde</b>	500	6%	6.00
<b>Sierra Nevada</b>	355	5.6%	4.50

## DRAFT BEERS

<b>Peroni</b>	5.1%	5.80	3.00
<b>Asahi</b>	5%	6.00	3.0
<b>Pilsner</b>	4.4%	4.90	2.5
<b>Kozel</b>	4%	4.90	2.5

## CIDERS

<b>Rekorderlig Pear</b>	500	4.5%	5.25
Sweden			
<b>Rekorderlig Wild Berries</b>	500	4%	5.25
Sweden			
<b>Urban Orchard</b>	330	4.5%	3.95
England			