

SNACKS & APPETIZERS

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|--|------|--|------|--|-----------|
| Stuffed peppers <i>Feta</i> | 4.50 | Crispy chicken wings <i>Hot 'n' sour BBQ glaze, blue cheese dip</i> | 5.50 | Seared beef crudo <i>Arugula, parmesan, truffle mayo</i> | 6.50 |
| Olives <i>Chilli, rosemary</i> | 3.50 | Fire cracker shrimp <i>Tempura fried, sriracha mayo, charred lime</i> | 6.50 | Loaded nachos <i>Sour cream, avocado, tomato salsa, jalapeno</i> | 5.50/9.00 |
| Bread board <i>Sour cream & chive dip</i> | 3.50 | Smoked salmon and prawn cocktail <i>Crunch salad, cucumber, spicy sauce, charred lime</i> | 6.00 | Prosciutto crudo & mozzarella <i>Rocket, balsamic, black sesame seeds puff crackers</i> | 6.00/9.00 |
| Spicy mix nuts <i>Smoked paprika, honey, cayenne pepper</i> | 3.50 | | | | |

SALADS

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|--|----------------|--|----------------------------------|---|------------|
| Caesar salad <i>Baby gem, Caesar dressing, anchovies, bacon, shaved parmesan, herb croutons</i> | 5.50/9.00 | Waldorf salad <i>Green apples, red grapes, toasted walnuts, celery, baby gem & lime aioli</i> | 6.00/9.50 | Cobb salad <i>Baby gem, tomato, avocado, bacon, chicken, bacon, blue cheese & red wine vinaigrette</i> | 7.00/12.00 |
| Top your salad... | Add bacon 3.00 | Add chicken 4.00 | Add garlic & chilli shrimps 6.00 | Add half lobster 20.00 | |

CHARCOAL OVEN

All our beef is selected from Orkney, Scotland, from Aberdeen Angus Holstein cross cattle, dry aged for 28 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

Tuna Steak

Green lentils, spinach, fresh chilli, garlic butter

14.00

Grilled seabass

Garlic, herbs & lime

12.00

Blackened Cajun salmon

Dressed rocked salad

13.00

Lobster & Fizz

Half a lobster, fries, truffle dip & glass of fizz

26.00

Baby Back Pork Ribs

10.00

BBQ Baby Chicken

12.00

Flat Iron 8oz

12.00

Rump Cap 9oz

15.00

Rib Eye 10oz

26.00

Fillet 8oz

28.00

T-bone steak 17oz

30.00

BURGERS

Cheese burger

¼ pound ground beef patty, lettuce, red onion, house sauce, pickle, spicy relish

10.00

Crispy chicken

Guacamole, lettuce, red onion, sriracha mayo, brioche bun

10.00

Mushroom & halloumi

Guacamole, lettuce, red onion, brioche bun

9.00

Top your burger

Add

Mature cheddar or blue cheese
2.00

Pickled onion rings
2.00

Applewood smoked bacon
3.00

DAILY SPECIALS

Monday – Burgers & Beers - 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 - 28

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

Friday – Supper Club - 35

Starter, main & unlimited bubbles or beer for 1.5 Hours

Weekend Brunch – From 26

Main, dessert & unlimited bubbles or Bloody Marys for 1.5 hours

SIDES & SAUCES

| | | | | | | | |
|----------------------|------|-------------------|------|----------------------|------|--------------------------|------|
| Skinny fries | 3.50 | Grilled asparagus | 3.50 | Pickled onion rings | 3.50 | Chimichurri | 3.00 |
| Smoked paprika fries | 4.00 | Purple slaw | 3.00 | Truffle Mayo | 2.00 | Roasted red pepper salsa | 3.00 |
| Corn on the cob | 3.00 | Chopped salad | 3.00 | Garlic & herb butter | 2.00 | Blue Cheese Sauce | 2.50 |

BRUNCH

Served Monday to Friday from 11am – 2pm

Boston beans

6.50

Three beans in a rich tomato sauce, sour cream with chives, served on slice of oregano and black olive focaccia

Granola

6.50

Granola mix, Greek yoghurt, a pot of honey and a dash of forest berry compote

Bacon and eggs

8.50

Three rashers of Applewood smoked bacon, two sunny side up eggs and hash browns

Baked halloumi and Portobello mushrooms

8.50

Two eggs sunny side up, smashed avocado and rocket

Steak and eggs

12.50

5oz flat iron steak, two eggs sunny side up and hash browns

Smoked salmon

8.50

Guacamole, two crispy fried eggs served with a slice of oregano and black olive focaccia

WINES, CHAMPAGNES, BEERS & SOFT

WHITE WINES

| | | | |
|--|----|------|-----|
| Blanc de Blancs Sec, Cuvée Jean-Paul 2016, Gascogne, France | 20 | 15 | 5 |
| Principato Pinot Grigio 2016 Italy | 23 | 11.5 | 5.4 |
| The Listening station Chardonnay 2016, West Australia | 25 | | |
| False Bay Chenin Blanc 2016, Western Cape, South Africa | 30 | | |
| Sileni Cellar Selection Sauvignon Blanc 2016, Marlborough, New Zealand | 36 | | |

ROSE WINES

| | | | |
|---|----|----|-----|
| Sanvigilio Pinot Grigio Blush 2016, Triveneto, Italy | 22 | 11 | 5.1 |
| Domaine de Rimauresq Côtes de Provence 2015, Provence, France | 39 | | |

RED WINES

| | | | |
|--|----|------|-----|
| Vaucluse Rouge, Cuvée Jean-Paul 2015, Pays de Vaucluse, France | 20 | | |
| Les Oliviers Merlot 2016, France | 26 | 13 | 6.1 |
| Cape Heights Shiraz 2016, North East Valley, South Africa | 28 | | |
| Nieto Senetiner Malbec 2015, Mendoza, Argentina | 35 | 17.5 | 8.2 |
| Bodegas Artesa Rioja Reserva 2011, Rioja, Spain | 38 | | |

SPARKLING WINES

| | | | |
|--|----|-----|--|
| Le Dolci Colline Prosecco NV, Veneto, Italy | 35 | 6.5 | |
| Ferghettina Franciacorta Rosé Brut 2012, Lombardy, Italy | 50 | | |

SOFT

| | |
|-------------------------------------|------|
| Coke | 3.5 |
| Diet Coke | 3.5 |
| Fever Tree Lemonade | 2.5 |
| Fever-Tree Sicilian Lemonade | 2.5 |
| Fever-Tree Soda Water | 2.5 |
| Fever-Tree Indian Tonic | 2.5 |
| Fever-tree Light Tonic | 2.5 |
| Fever-tree Elderflower Tonic | 2.5 |
| Fever-Tree Ginger Ale | 2.5 |
| Fever-Tree Ginger Beer | 2.5 |
| Selection of Jucies | 3.25 |
| Red Bull | 3.5 |

CHAMPAGNES

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

ROSE CHAMPAGNES

| | |
|--|-----|
| Moët & Chandon Rosé Impérial NV | 75 |
| Champagne Laurent-Perrier Rosé Brut NV | 85 |
| Champagne Laurent Perrier Rosé Brut NV (Magnum) | 170 |

BOTTLED BEERS

| | | | |
|---------------------------------|-----|------|------|
| Pistonhead | 330 | 4.6% | 4.0 |
| Harviestoun Schiehallion | 330 | 4.8% | 3.95 |
| Brooklyn Lager | 330 | 5% | 4.3 |
| Sierra Nevada | 355 | 5.6% | 4.50 |
| Peroni Ambra | 330 | 6% | 4.60 |

DRAFT BEERS

| | | | |
|----------------|------|------|------|
| Peron | 5.1% | 5.80 | 3.00 |
| Asahi | 5% | 6.00 | 3.00 |
| Pilsner | 4.4% | 4.90 | 2.5 |
| Kozel | 4% | 4.90 | 2.5 |

CIDERS

| | | | |
|---------------------------------|-----|------|------|
| Rekorderlig Pear | 500 | 4.5% | 5.25 |
| Sweden | | | |
| Rekorderlig Wild Berries | 500 | 4% | 5.25 |
| Sweden | | | |
| Urban Orchard | 330 | 4.5% | 3.95 |
| England | | | |

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