

The Gaslight Grill

Selection of breads with butter £2.50
Marinated olives £2.50

Starters

Soup of the day with rustic breads £5.50

Roasted squash & rocket salad with baby mozzarella and garlic vinaigrette £6.00

Duck liver & gin parfait served with toasted artisan bread and gherkins £7.00

Crab stuffed avocado with citrus and sorrel dressing £8.00

Smoked salmon and mango salad served with croutons £7.00

Beef on the Grill

Sourced from Essex and Suffolk herds, 28 day hung, served with roasted garlic, thrice cooked hand cut chips, leaves and your choice of three sauces

350g Rump steak £22, 350g Rib eye steak £24, 350g Sirloin steak £27

Fillet steak at 200g/300g 100g/£12.50 Chateaubriand at 400g/600g/800g/1kg 100g/£12.50

The Rest

Roasted seasonal vegetables with sage and Lancashire cheese £13.00 (V)

Slow-roast rolled pork belly infused with fennel and thyme, autumn bubble & squeak and apple jus £16.00

Autumn lamb with herby quinoa and lemon jus £17.00

Pan fried fish of the day with fresh beetroot, mint and spring onion salsa £15.00

Duck with cabbage & potato served with a rich cranberry jus £16.00

Sides all at £3 each

Roasted vegetables/Sauté of Greens

Mashed potatoes/French fries/Thrice cooked chips

The mirrored doors to the Gaslight open around 10:30pm on Friday & 9:30pm on Saturday, topping your Gaslight experience off with The Lost Angel's heady late-night cocktail vibe

Ingredients may change due to market availability. Some game dishes may contain shot. All dishes may contain nut traces. For your convenience a suggested gratuity of 12.5% will be added.

This is voluntary and need not be paid if you feel service was unsatisfactory

The Gaslight Grill

Gaslight Sauces

Choose three sauces with steak dishes

Sauces will rotate seasonally, your server will talk you through any specials and guide you with recommendations

Bacon jus - signature Gaslight Grill sauce made from premium British bacon and veal jus

Garlic and Gin aioli – cold sauce complimenting all our steaks

Lingham's chilli and Havana Rum - hot, only for the brave, great with grilled meat

Strawberry Jus – A Gaslight classic. Gives a slightly sweet hint to a well seasoned steak

Green peppercorn sauce - a creamy sauce using our homemade veal jus with green peppercorn's for added flavour, great with grilled meat

Stilton and parsley sauce – creamy yet strong flavoured sauce that steak lovers will find irresistible

Wild mushroom cream – earthy mushroom sauce with sweet sherry and wholegrain mustard.

Cucumber and Hendricks Gin – a refreshing Gin based sauce that pairs perfectly with any type of grilled meat

Coffee jus – a creamy sauce. Makes an interesting flavour combination when paired with steak

Béarnaise sauce- warm tarragon infused Hollandaise sauce. A classic sauce for steak

Smoky Bowmore Whiskey sauce - single malt woody flavoured whisky sauce that goes very well with grilled beef. Chefs favourite

Black Fox Cider & mustard - sweet jus with a punch from whole grain mustard

Mint and Basil butter – a herby butter that melts over your steak

Cep and cognac cream – earthy tasting wild growing mushroom sauce complimented by Courvoisier cognac

Bloody Mary sauce – it's all in the name! Try it with a steak!

Spring salsa – celery, coriander & radish are some of the ingredients that gives this salsa it's seasonal name.

Sundried tomato and herb butter – a lovely flavoured butter melts beautifully over a juicy cut of meat

Join us on a Sunday for a roast

Corn fed free range chicken, Fore Rib of Sussex Red beef, Leg of Lamb or slow roasted pork belly

All served with honey roasted carrot mash and roasted parsnips, roasted potatoes, seasonal greens, a big fluffy Yorkshire pudding and gravy £14.50

Veggie Wellington with all the Sunday goodies minus the meaty bits £10.50