

# The Gaslight Grill

Soup of the day with rustic breads £5.50

Smoked kipper with celeriac and gin remoulade £6

Shrimp croquettes served with lamb's lettuce, radish and cucumber salad, and a lemon mayo dip £6

Quail breast, leg, and egg on a garden pea puree bed and crispy Parma ham leaf £7

Laverbread tartlets filled with bacon and vintage cheddar cheese, and baby leaf salad £6

Grilled globe Artichoke, sautéed leeks and parmesan shavings served with a roasted aubergine puree £6

## *Sunday Roast*

Corn fed free range chicken £13.50,

Sirloin of Sussex Red beef, Leg of Lamb or slow roasted pork belly £14.50

all served with honey roasted carrots and parsnips, roasted potatoes, seasonal greens,  
a big fluffy Yorkshire pudding & gravy

Vegetarian Wellington with spinach, walnuts & stilton cheese served with seasonal  
roasted vegetables & onion gravy £10.50

## *The Rest*

Grilled Spring Lamb rump served with new potatoes and wild garlic leaves on a rosemary  
and angelica root jus £16

Slow roasted Pork Belly with spring bubble and squeak, and greens with a wholegrain mustard jus £13

Pan fried Hake fillet with sautéed romanesco broccoli, bulgur, and beetroot with  
a tarragon infused cream sauce £16

Grey Mullet fillet, samphire, Julliene carrots, leeks and olive oil vinaigrette £15

Cabbage rolls filled with Israeli couscous, and asparagus on a bed of sugar snaps peas  
and fresh broad beans (V) £13

Gaslight beef burger infused with Devon chilli, served with thin fries £9.50  
(Add an extra topping for 50p – Bacon, Egg, Onion rings or Stilton)

## *Steaks*

Beef on the Grill, Sourced from Essex and Suffolk herds, 28 day hung, served with hand cut chips, roasted  
garlic, leaves and your choice of three sauces

350g Rump steak £22.00, 350g Rib eye steak £24.00, 350g Sirloin steak £27.00  
Fillet steak at 200g/300g 100g/£12.50 Chateaubriand at 400g/600g/800g 100g/£12

Sides all at £3.00 each

Roasted vegetables / Sauté Spring Greens / Mashed potatoes / French fries / Thrice cooked chips

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

## *Sauces*

*Choose three with your 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** - creamy sauce using our homemade veal jus with green pepper corns 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 that melts beautifully over your steak.