





CHATEAUBRIAND EXPERIENCE

EXCLUSIVELY IN OUR GRAND BRASSERIE

CHATEAUBRIAND FOR TWO

COUNTRY OF ORIGIN - 100% Scotch

AGED ON THE BONE - 35 Days

BREED - Grass Fed Black Angus & Limousin

PLEASE SELECT TWO SIDES & TWO SAUCES TO ACCOMPANY YOUR CHATEAUBRIAND

HOMEMADE SAUCES

BEARNAISE
CAFE DE PARIS BUTTER
GARLIC MIXED HERB BUTTER
CRUSHED PEPPERCORN SAUCE
EXTRA SAUCES £1.50 EACH

SIDES

Peas and Lettuce
Handcut Chips
Glazed Chantenay Carrots
Green Beans & Shallots
Mash Potato
Rocket, Fennel & Parmesan Salad
House Salad

EXTRA SIDES - £3.95 EACH

Tops

ADD SOMETHING EXTRA SPECIAL

Grilled King Prawns £4.95 Seared King Scallops £6.00 Half Lobster £17.95

SELECT YOUR

WINE -

CHOOSE FROM OUR HOUSE RED OR WHITE WINE

White

La Picoutine Ugni Blanc Colombard Fresh & crisp with lemon citrus

Red

La Plcoutine Carignan Grenache Soft & fruity with nice dark fruit

OR FOR AN EXTRA £10 UPGRADE TO ONE OF OUR FABULOUS PREMIUM BOTTLES BELOW

White

Spy Valley Sauvignon Blanc (New Zealand)
A multi award winning Marlborough classic

Chateau Tanunda Three Graces Marsanne Viognier Roussanne (Australia)

A spicy and refreshing wine brimming with honeysuckle, apricot and stone fruit flavours

Red

Dinastia Vivanco Rioja Crianza (Chile)

Classic Rioja with gentle integrated oak. Rich berry fruit & a lingering finish

Alamos Malbec (Argentina)

Full bodied yet soft and supple, with black raspberry and currant flavours mingled with notes of sweet spice and a touch of leather

£60 For Two

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Some of our selected cheeses may also be made from unpasteurized milk. Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT. T&C's apply - not valid in conjunction with any other promotions.