

STEAK & LOBSTER

NEW YEAR'S EVE MENU

FOUR COURSES WITH A GLASS OF PROSECCO OR SIGNATURE COCKTAIL
£50 PER PERSON

TO START

CHILLI CHEESE BITES

CRISPY FLAT SMOKED BEEF TACOS
WITH LIME AND CRÈME FRAÎCHE

WARM VEGGIE MINCE LETTUCE
CUPS WITH CHILLI GINGER
DRESSING

SALADS

PAN-FRIED LOBSTER WITH LIME
AND CILANTRO

SPINACH, APPLE AND PECAN WITH
MAPLE DRESSING

BLACKENED STEAK WITH
BALSAMIC MUSTARD DRESSING

MAINS

THE STEAK

A 10^{oz} RIB-EYE FROM THE GRILL
COOKED TO YOUR PREFERENCE

THE LOBSTER

A 1^{lb} LOBSTER SERVED
STEAMED OR CHARGRILLED,
WITH LEMON GARLIC BUTTER

14OZ SIRLOIN £4 SUPPLEMENT

SURF AND TURF £10 SUPPLEMENT

GRILLED STEAK AND
CHARGRILLED HALF LOBSTER
WITH SPICY ROASTED GARLIC
CHIMICHURRI BUTTER

SAUCES

GREEN PEPPERCORN

BLUE CHEESE

LEMON GARLIC BUTTER

DESSERTS

SALTED CARAMEL CHEESECAKE

STRAWBERRIES, MERINGUE
& CREAM

OUR SIGNATURE MASON JAR
HONEYCOMB, CHOCOLATE FUDGE
BROWNIE, VANILLA ICE CREAM
AND TOFFEE CARAMEL SAUCE