

# Signature STEAKHOUSE

Mixed Olive £2.50

Bread & Oil £2.50

## HORS D'OEUVRES

### Herb & Chilli Calamari

Garnished With Peanuts, Lime, Cilantro  
£8.50

### Salmon Tartare

With Shallots, Avocado & Beetroot  
£7.50

### Serano & Peach Bites

Tossed in Red Wine & Wrapped in Basil  
£4.50

### Pea & Feta Croquettes

On a Bed of Rocket with Mint Aioli & Pea Shoots  
£6.50

### Avocado Alla Griglia

Grilled Avocado, Stuffed With Chorizo & Salsa  
£5.50

### Peach Buratta

On a Bed of Rocket, Scorched Serano & Basil  
£7.50

## SALADS

### Honey Green Salad

Avocado with Tender Stem Broccoli, Asparagus  
Mixed Leaf, Olives, Feta & Honey Mustard Dressing  
Large £9.50 Small £5.50

### Kirby Steak Salad

Purple Carrot with Chilli, Beansprout,  
Lemongrass, & Cilantro  
Large £12.50 Small £7.50

## CLASSIC DISHES

### Grilled Salmon

Charred Salmon Fillet on a Bed of Roasted Scallion & Chill  
£17.50

### Chicken Cordon Bleu

Stuffed with Serano, Blue Cheese Pesto Covered in Bleu Sauce  
£16.50

### Lamb Cutlets

Served with Roasted Grapes in a Honey, Red Wine Sauce  
£19.50

### Moussaka

Sweet Tomato, Grilled Aubergine with Creamy Feta & Porcini Sauce  
£14.50

## SIGNATURE BURGERS

### Stuffed American

Lettuce, Tomato, Gherkin Burger Sauce  
£12.50

### Classic Cheese

Fine White Onion, Gherkin Ketchup & Mustard  
£10.50

### BBQ Honey

Honey Grilled Bacon With Slaw & BBQ Sauce  
£12.50

### Satay & Chilli Jam

Chef's Special Satay & Chilli Jam  
£12.50

### Blue Cheese & Bacon

Caramelised Red Onion & Blue Cheese Mayo  
£13.50

### Capo

Salsa, Guacamole, Cajun Nacho, & Diablo Sauce  
£11.50

All of our 80z Burgers Are Freshly Made In-House & Served on Brioche With a Side of Fries, Chicken, V & Halal Options available

## STEAKS

|                            |                          |                              |
|----------------------------|--------------------------|------------------------------|
| Sirloin ..... 8oz..... £21 | Ribeye..... 8oz..... £21 | Fillet ..... 8oz..... £23    |
| T-Bone ..... 14oz..... £26 | Rump..... 8oz..... £18   | Flat Iron ..... 8oz..... £16 |

All of our 32 Day Dry Aged Heritage Steaks are Served With a Side of Triple Fried Chips. Ask Your Server Which Breed We Are Using This Week. Halal Option Available

## PLATES

### Grilled Parmesan Tender-stem Broccoli & Roasted Sweet Potato Wedge

£4.50

### Russet Potato, Asparagus, Roma Tomato, Parmesan, Sour Cream & Chives

£4.50

### Duchess Potato, Pop Overs, Demi-Glace, Roasted Leeks

£4.50

### Broad-bean Almondine

With Garlic & Parsnip Puree  
£3.50

### Porcini Mushroom

With Garlic & Parsnip Puree  
£3.50

### Triple Cooked Chips, Onion Rings

With Watercress Salad and Dressing  
£3.50

## VEGETARIAN/VEGAN

### Seitan Steak

Parsnip Chips, Vine Tomato, Pomegranate & Bearnaise Sauce  
£15.50

### Steakhouse Soup

Seitan Steak, Mushrooms, Potato & Onion  
£10.50

### Seitan Burger

Lettuce, Tomato Compote, Avocado & Caramelised Onion  
£10.50

### Halloumi & Pear Burger

Grilled Halloumi, Chilli Jam, Lettuce, Tomato, Red Onion & Provolone  
£11.50

## SIDES/SAUCE

|                                 |                            |
|---------------------------------|----------------------------|
| Triple Cooked Chips ..... £3.50 | Peppercorn ..... £1.50     |
| Sweet Potato Wedges..... £3.50  | Hollandaise ..... £1.50    |
| Mixed Leaf & Feta ..... £2.50   | Bearnaise ..... £1.50      |
| Mac & Cheese ..... £3.50        | Vegan Bearnaise..... £1.50 |
| Pop Overs ..... £2.50           | Demi-Glace..... £2.50      |
| Onion Rings..... £2.50          | Mustard Aioli..... £1.50   |

## DESSERTS

|                                     |
|-------------------------------------|
| Key Lime Pie ..... £5.00            |
| Strawberry Cheesecake..... £6.00    |
| Chocolate Cheesecake ..... £6.00    |
| Peanut & Chocolate Cake ..... £6.00 |
| Molten Lava Cake ..... £7.00        |

All Our Desserts Are Made In-House

Please make a staff member aware of your dietary requirements and any allergy information.

# Signature STEAKHOUSE

## FARMISON BUTCHERS

Our farmers command big reputations among chefs, with our heritage breed herds and flocks in the Yorkshire Dales supplying world famous kitchens. Our mission is to widen access to better meat, so that the top table can be anyone's table, and prime meat can be enjoyed without the price tag.

**VISION:** Eat better meat

**UNRIVALLED QUALITY:** Award winning butchery

**BRITISH BREEDS TASTE BETTER:** Use of heritage breeds to preserve them

**ENCOURAGING TRADITIONAL HUSBANDRY:** They know their farmers

**MASTER BUTCHERS:** Masters of dry aging meat on the bone, to relax the meat to tenderness and ensure intense, savoury flavour

## OUR BREEDS

### THE HEREFORD

The Hereford is most at home on lush grass meadows, like those found in the fertile Welsh Marches. However, this premium, heritage breed is also found in the Dales, grazing on the flat valley bottoms and converting pasture into the luscious beef that The Hereford is best known for.

This breed is distinguished by the neat layer of fat found on its cuts, providing an unrivalled succulence and a hearty, beefy flavour.

**Tasting Notes:** Classic, Beefy, Deep

### THE GALLOWAY

The Galloway is a hardy, heritage breed produces noticeably lean meat.

While it thrives across the globe, this premium breed is most at home in the pristine uplands of Northern England and the Scottish Borders. In this natural environment, cattle mature at their own pace on wild grazing, meaning the beef's flavour has chance to develop naturally, producing a succulent character and a gamey flavour.

**Tasting Notes:** Creamy, Traditional, Grassy

### THE BLUE GREY

The Blue Grey is a beautiful beast. This crossbreed brings together the succulent flavour of the rugged Galloway and the creamy character and marbling of the Shorthorn.

Originally bred in Northumberland, this distinctive breed is happiest on the valley bottoms of the Dales, grazing on lush, fertile pastures.

**Tasting Notes:** Herbal, Mellow, Rounded

### ABERDEEN ANGUS

It's safe to say that the Aberdeen Angus is Britain's favourite breed – and it's easy to see why!

As well as being popular here in the UK, this premium breed has also earned a great reputation in Argentina, the US, and South Africa, thanks to its even marbling and rich, indulgent flavour.

Due to its quality and popularity, our trusted butcher hands prime Angus beef all year round, always sourced from grass-fed, free-range herds.

**Tasting Notes:** Rich, Creamy, Indulgent

**ASK YOUR WAITER/WAITRESS WHICH BREEDS WE HAVE THIS WEEK!**