

SAMPLE EVENING MENU

Enjoy a collection of tapas dishes or treat yourself to a juicy steak, all served in a stunning and relaxed environment.

SPRING TAPAS

- (V) Selection of toasted breads with dipping oils & sherry vinegar £4.95*
- Pork meatballs in spicy tomato sauce £5.95*
- Saffron, Fennel & Orange Slow Cooked Chicken £6.95*
- (V) Baked Garlic & Thyme Field Mushroom £4.95*
- Chorizo with Roasted Red Peppers & Brandy £5.95*
- (V) Vegetarian Meatballs with a Spicy Tomato Sauce £5.95*
- Ratatouille Baked Egg & Mozzarella £4.95*
- Leicestershire Lamb, rosemary & Mint Hotpot £6.95*
- Artisan Cider Pulled Pork Pie £6.95*
- 12 Hours Cooked Beef & Ale & Mustard Mash £6.95*

SHARING BOARDS FOR TWO

- Baked camembert toasted focaccia bread sticks wrapped in parma ham with fig & red onion jam £13.95*
- Selection of Cured Meats, Olives, Mediterranean Vegetables, Lemon & Garlic hummus & toasted flat breads 15.95*
- Pan fried sirloin steak - topped with mozzarella sun blushed tomatoes, fresh salsa verde & sea salt fries £26.95*

STEAKS & FISH MENU

- Cut from the Rib section, the rib-eye steak is one of the most succulent steaks 10oz/280g £19*
- RUMP STEAK AO Rump Steaks are trimmed leaving only the meat with the most of the flavour 8oz/224g £16 10oz/280g £18*
- SIRLOIN STEAK Cut from the tenderloin the sirloin steak has a generous outer strip of fat of which enriches when cooking 8oz/224g £18 10oz/280g £22*
- All AO steaks are served with grilled tomato, homemade onion rings, mushrooms & chunky sea salt chips*
- Fish of the day (please ask our waitresses) starts from £16 Mussels in white wine & Roasted Shallots with Crusty Breads with Salted butter £16.95*

SIDES

- Posh chips – Twice Cooked, Truffle Oil & Parmesan £3.50*
- Brandy & Peppercorn Sauce £3.00*
- Stilton Sauce £3.00*