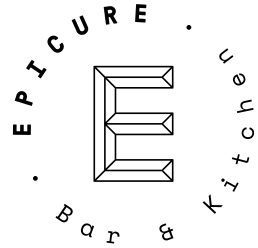


# SORT OF STEAK NIGHT AFTER HOURS MENU FOR THE 11TH AND 12TH OF AUGUST



## STARTER

FRESH PEA, KALE & MINT SOUP, WARM  
ARTISAN BREAD (V)

CHARED WATERMELON, TAPENADE, TOASTED  
CASHEWS (V)

CHILLI CURED SMOKED SALMON, TOASTED  
OAT & SHALLOT FOCACCIA, FENNEL & LEMON  
CREME FRAICHE

BLACK PUDDING PUREE, BEEF FAT TOAST,  
SMOKED GOATS CHEESE, PICKLED BERRIES

## DESSERTS

DARK CHOCOLATE, BLACKCURRENT, BRIOCHE  
& BUTTER PUDDING, GLAZED CHERRIES

EPICURE ARTISAN CHEESE BOARD W/AWARD  
WINNING CHEESE FROM THE COURTYARD  
DAIRY. ASK FOR MORE DETAILS ABOUT OUR  
CHEESE

## MAINS

5.50	FURIOUS FALAFEL	
7.70	CHEFMADE FALAFEL BURGER, HALLOUMI, TOMATO, LETTUCE, HOMEMADE HUMMUS, BRIOCHE BUN (V)	9.50
8.00	GRUMPY GOAT BURGER	
8.80	6OZ BEEF PATTY, GOAT'S CHEESE, CHILLI JAM, TOMATO, LETTUCE, EPICURE BURGER SAUCE, BRIOCHE BUN	10.00
	BRAISED FENNEL, RACLETTE PAPPARDELLE, SAURKRAUT, HERB OIL (V)	12.50
	SEA TROUT, BEETROOT CURED TROUT, SQUID INK CREAM, SMOKED POTATO	17.00
5.50	CHARRED FLAT IRON , DANISH BLUE HOLLANDAISE, SPINACH & SWEET POTATO CROQUETTE	18.00
8.50	ROLLED RUMP STEAK, SMOKED POTATO PUREE, BLACKCURRENTS, THYME SCRATCHINGS	18.50
	40 DAY AGED SIRLOIN, BEER FONDANT, MAGIC ROCK BATTERED PICKLED ONIONS, KALE	19.00

## SIDES

	BEEF FAT CHIPS	4.00
	CHARRED GEM LETTUCE & GOATS CHEESE	4.00
	TAHINI BRINED CAULIFLOWER, PARMESAN CRISPS	4.50

Please check out our social media  
and brand new website for up  
coming events and themed evenings.

- Indian small plates
- Greek small plates
- local lamb weekend

**AFTERHOURS  
MENU AVAILABLE  
6-10 FRIDAY &  
SATURDAY**