



## RED WINE

OUR RED WINES HAVE BEEN CAREFULLY SELECTED TO ENHANCE OUR STEAK FLAVOURS

### Marqués de Alfaman Syrah

125ml 3.50/175ml 4.50/250ml 5.50/bottle 16.00  
mid-bodied red with rounded tannins and packed with dark berry fruit - **Spain**

### Ochre Mountain Merlot-Carmenère

125ml 3.75/175ml 4.75/250ml 5.75/bottle 16.50  
this is an easy drinking merlot with lush blackcurrants - **Chile**

### Bad Eye Deer Shiraz Cabernet

125ml 3.75/175ml 4.75/250ml 5.75/bottle 16.50  
a succulent aussie red with plenty of wallop - **Australia**

### Finca de Oro Rioja

125ml 3.90/175ml 4.90/250ml 5.90/bottle 17.00  
a refined and complex mid bodied red, with dark fruit and spiced aromas - **Spain**

### Bone Orchard Malbec

125ml 3.90/175ml 4.90/250ml 5.90/bottle 17.00  
a red with great 'bone' structure and a haunting touch of spice - **Argentina**

### Andean Vineyards Malbec

bottle 21.00  
silky smooth, damson fruit, perfect with our steaks! - **Argentina**

## WHITE WINE

### Castillo de Piedra Viura

125ml 3.50/175ml 4.50/250ml 5.50/bottle 16.00  
crisp, delicate white with a fruity palate and floral aromas - **Do La Man, Spain**

### Aimery Chardonnay

125ml 3.50/175ml 4.50/250ml 5.50/bottle 16.00  
off-dry, lemony, definitely not your average oak Chardonnay - **France**

### Las Ondas Sauvignon Blanc

125ml 3.75/175ml 4.75/250ml 5.75/bottle 16.50  
fresh, clean and spritzy with bundles of tropical fruit - **Valle Central, Chile**

### Cloud Island Sauvignon Blanc

bottle 21.00  
fresh, juicy gooseberry and tropical fruit flavours - **Marlborough, New Zealand**

### Pinot Grigio Ponte di Piave

125ml 4.00/175ml 5.00/250ml 6.00/bottle 17.50  
very light and easy drinking, just a touch of apple flavour - **Veneto, Italy**

## COCKTAILS

### SEX ON THE BEACH 6.95

chase vodka, peach schnapps, cranberry juice and orange juice

### STRAWBERRY DAIQUIRI 7.00

white rum, strawberry liqueur, fresh strawberries, sugar syrup and lime juice

### PORN STAR MARTINI 6.95

absolut vanilla vodka, passion fruit puree, orange juice and a shot of champers!

### MARGARITA 6.95

jose cuervo tequila, cointreau and lime juice

### WOO WOO 6.95

finlandia vodka, peach schnapps and cranberry juice

### LONG ISLAND ICED TEA 7.25

finlandia vodka, bacardi, tequila, cointreau, gin, lemon juice topped up with pepsi cola

### COSMOPOLITAN 6.95

chase vodka, cointreau, lime and cranberry juice

### AMARETTO SOUR 5.50

disaronno, lemon and lime juice, crushed ice and a maraschino cherry

### LOVE POTION 6.95

absolut raspberry vodka, disaronno, peach schnapps, orange juice and cranberry juice

### BRAMBLE 6.95

whitley neil gin, creme de mure, mixed berries, lemon juice and sugar syrup

### MOJITO 5.50

bacardi, mint, lime juice and soda water

### TEQUILA SUNRISE 5.95

jose cuervo tequila, orange juice and grenadine

### CUBA LIBRE 5.50

sailor jerry, fresh lime, lime juice pepsi cola and a lot of ice

### APPLETINI 6.95

finlandia vodka, apple sour liqueur, midori, pineapple juice and apple juice

BUY ONE GET ONE  
FREE EVERY FRIDAY  
FROM 7PM

## ROSE WINE

### Castillo de Piedra Tempranillo Rose

125ml 3.20/175ml 4.20/250ml 5.20/bottle 15.00  
off-dry rose with tempting strawberry fruit flavours - **Spain**

### Jack and Gina Zinfandel Rose

125ml 3.40/175ml 4.40/250ml 5.40/bottle 15.00  
medium-sweet with delicious red fruit flavours and lively acidity - **USA**



## CRAFT BEER

### Meantime LPA - London, UK 4.3% 3.95

complex, heady mix of spearmint, grass and hop sack aromas, fruity citrus flavours and a bitter finish, that makes pale ale drinking a truly rewarding experience

### Liefmans Fruitesse - Belgium 3.8% 3.95

a refreshing fruit beer that is delightfully sweet, with the sparkle of champagne and the freshness of a nicely chilled glass of wine

### Budweiser- USA 4.8% 3.50

clear pale yellow body, good white head with great retention and sharp

### San Miguel 00- Spain 0% 3.00

Malty notes of barley deliver a subtle roasted flavour with a balanced bitterness. All the flavours but without the alcohol

### Goose Island - California, USA 5.6% 3.95

the dark malts and hops deliver bitterness, beautifully balanced by the sweetness of rich chocolate, toffee and coffee notes. Dark in the glass, light on the palate

### Innis and Gunn - Scotland, UK 6.6% 3.95

incredibly smooth taste that delivers notes of biscuity malt and vanilla, hints of toffee and oak, swirling within a creamy, mellow character

### Nastro Azzurro Peroni - Italy 5.1% 3.50

a modest golden larger, sappy bitterness and dryness from the hops

### Sol Cerveza - Mexico 4.5% 3.50

clean and fresh pale lager with respectable body and a fresh taste on the palate all the way from mexico!

## SPARKLING

### Prosecco Viticoltori Ponte

200ml 6.95/bottle 22.00  
fizz perfect for any occasion - **Italy**

### Rose Prosecco Ponte Aurora,

bottle 22.00  
mild strawberry fruit flavours - **Italy**

### Champagne de Chadelles Brut NV

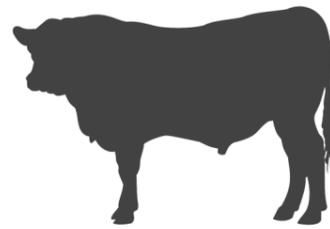
bottle 38.00  
our fantastic house champagne - **France**

### Veuve Clicquot Yellow Label,

bottle 65.00  
as good as ever - **Reims, France**

### Dom Perignon 2004 Vintage

bottle 200.00  
a phenomenon of the champagne world, the latest vintage from the nearly perfect summer



## STARTERS

### CHILLI BEEF NACHOS

chilli beef, mozzarella, salsa and guacamole

for one £6.95 / to share £9.95

mozzarella, salsa and guacamole (v)

for one £5.50 / to share £8.50

### TEMPURA KING PRAWNS

lightly battered king prawns

with our sweet chilli jam

£7.50

### MOZZARELLA GARLIC FLATBREAD (v)

home baked flatbread with garlic butter, mozzarella cheese and balsamic glaze

£4.75 add Chilli Beef £1.95

### RACK OF RIBS

house rub and sticky barbecue glaze

£6.50

### SAUTÉED GARLIC MUSHROOMS (v)

blue cheese crumb, light roasted garlic sauce

£6.25

### SALT & PEPPER CALAMARI

smoked sea salt with aioli

£6.75

### HALLOUMI FRIES (v)

red pepper salsa and sweet chilli dips

£6.50

### THAI STYLE SALMON FISHCAKES

roasted flaked salmon fillet with shredded pickled spring vegetables and sweet chill sauce

£6.50

### BLACK PUDDING & SALTED BEEF CROQUETTES

combined black pudding and salted beef with baconnaise and watercress

£6.75

### SOUP OF THE DAY (v)

toasted chia seeds and pine nuts, crusty bread and creamy parsley butter

£4.75

## MAINS

### FAT BULL FAVOURITES

#### STEAK & ALE PIE

braised steak with a puff pastry lid, fat chips and mushy peas

£10.50

#### BLACKENED CHICKEN SALAD

sliced chicken breast with caramelised pepper, red onion chutney, new potatoes, mixed leaves

£13.50

#### BARBECUE GLAZED CHICKEN

chicken breast topped with monterey jack cheese and smoked bacon with barbecue sauce, served with house fries and onion rings

£13.95

#### FISH, CHIPS & MUSHY PEAS

beer battered fish with fat chips and homemade mushy marrow fat peas

£10.95

#### STEAMED BANTRY BAY MUSSELS

garlic, sea salt and white wine cream sauce, with warm crusty bread and butter

with fries and aioli £12.95

starter 6.95

#### EMPHASIS ON SEAFOOD

bantry bay mussels, salmon fishcakes, calamari and tempura king prawns with house fries, mixed salad and our sweet chilli sauce

£17.95

## VEGETARIAN

#### SPRING VEGETABLE PASTA (v)

courgettes, red onions, petit poi, fresh basil in a creamy roast garlic sauce

£12.95

#### POTATO GRATIN BAKE (v)

sliced potato with spring greens and root vegetables topped with mozzarella cheese and served with baked flatbread

£13.95

#### HALLOUMI & SWEET POTATO SALAD (v)

seasonal mixed leaf, pink grapefruit dressing

£15.95

## GRILLS

ALL OUR BRITISH STEAKS ARE SERVED WITH WATERCRESS, PARSLEY BUTTER AND TWO FREE SIDES

#### 8oz FILLET

lean, delicate and sweet our favourite cut

£24.95

#### 12oz RUMP

firm and full flavoured, ideal medium to rare

£18.50

#### 8oz SIRLOIN

firm, even texture with balanced flavour

£17.50

#### 28oz BUTCHERS BLOCK

8oz fillet, 12oz rump and 8oz sirloin cooked to your liking & four sides

to share £56.95

#### 10oz RIBEYE

rich marbling of fat, best cooked medium to make this cut tender

£19.95

#### 16oz Flat Iron

marinated with lemon, garlic and thyme best cooked medium

£19.95

#### 12oz SURF & TURF

prime cut rump steak topped with pan seared king prawns

£22.95

#### FULL RACK OF RIBS

slow roasted baby back ribs, house rub and barbecue glaze

£19.50

#### 12oz STEAK & RIBS

prime cut rump steak topped with half rack of ribs

£23.95

Have your steak cooked exactly how you like it using our cooking guide

**Blue** - Seared on the outside, rare on the inside

**Rare** - Seared on the outside and still 75% red throughout

**Medium Rare** - Seared on the outside red centre to pink

**Medium** - Seared on the outside pink throughout

**Medium Well** - Seared on the outside slight pink centre

**Well Done** - Completely cooked until brown throughout

ADD TWO FREE SIDE DISHES TO YOUR GRILL EXTRA SIDES 2.79 EACH

Fat Chips

Sweet Potato Fries

House Fries

Spicy Fries

Sautéed Potatoes

Mashed Potatoes

Creamed Cabbage

House Salad

Sautéed Mushrooms

Onion Rings

Honey Glazed Carrots

Cauliflower Cheese

Chimichurri

Red Wine Jus

Blue Cheese Sauce

Mushroom Sauce

Beef Dripping Gravy

Peppercorn Sauce

## BURGERS

SERVED IN A TOASTED BRIOCHE BUN WITH LETTUCE, TOMATO AND A SIDE OF SEASONED FRIES

#### BRITISH STEAK & HALLOUMI

double steak burger, grilled halloumi, onion rings, red onion relish and salsa

£12.95

#### BACON & CHEESE

double steak burger, Monterey Jack cheese, smoked bacon, onion rings and baconnaise

£10.50

#### BLACK & BLUE

double steak burger topped with blue cheese, red onion relish, rocket and a side of blue cheese sauce

£11.50

#### CHICKEN & HALLOUMI

marinated chicken, guacamole, onion rings, halloumi cheese and a side of salsa

£11.75

#### BARBECUED CHICKEN

chicken breast topped with bbq sauce, Monterey jack cheese and smoked bacon

£12.50

#### CHILLI & CHEESE

double steak burger with home made chilli, jalapenos, monterey jack cheese and crispy bacon with baconnaise

£11.50

UPGRADE YOUR FRIES TO FAT CHIPS OR SWEET POTATO FRIES FOR £1.25