



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 3.30/175ml 4.30/250ml 5.30/bottle 15.00
crisp, delicate white with a fruity palate and floral aromas - **Do La Man, Spain**

Aimery Chardonnay
125ml 3.30/175ml 4.30/250ml 5.30/bottle 15.00
off-dry, lemony, definitely not your average oak Chardonnay - **France**

Las Ondas Sauvignon Blanc
125ml 3.60/175ml 4.60/250ml 5.60/bottle 16.00
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 3.90/175ml 4.90/250ml 5.90/bottle 16.50
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 3.70/175ml 4.70/250ml 5.70/bottle 16.50
medium-sweet with delicious red fruit flavours and lively acidity - **USA**



CRAFT BEER

SAN MIGUEL - Philippines 5% pint 4.00
flavours of white bread, white flowers and liquorish. The beer has a subtle finish of roasted cereal and a pleasant balance between the sweetness of the yeast and the bitterness of the hops

ANGELO PORETII - Italy 4.8% pint 4.00
a refreshing 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 - Philippines 0% 3.00
Malty notes of barley deliver a subtle roasted flavour with a balanced bitterness. All the flavours but without the alcohol

TUBORG - Denmark, 4.6% pint 3.60
a medium to rich beer with a lively sparkle and moderate bitterness in the after taste

WORLD WIDE GUEST BEERS - 3.95
we stock different types of bottled craft beers from around the world. From famous breweries such as brewdog, greene king and Timothy Taylors to lesser known local micro breweries. Please ask a member of staff about our current selection, or visit our bar and speak to the experts

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

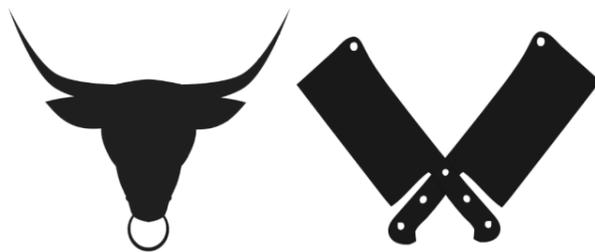
Prosecco Viticoltori Ponte
200ml 6.95/bottle 22.00
fizz perfect for any occasion - **Italy**

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

GOATS CHEESE (v)

with marinated beets, edible flowers and baked crostini
£6.75

CHICKEN & BLACK PUDDING TERRINE

served with a winter vegetable and Drambuie chutney
£5.95

MOZZARELLA GARLIC FLATBREAD (v)

home baked flatbread with garlic butter, mozzarella cheese and balsamic glaze
£5.50

RIBS

half rack, house rub and sticky barbecue glaze
£6.50

GARLIC MUSHROOMS (v)

blue cheese crumb, light roasted garlic sauce
£6.25

CHILLI BEEF NACHOS

tomato salsa, mozzarella and guacamole
£6.75

HALLOUMI FRIES (v)

sweet chilli dip
£6.50

MUSSELS

spiced tomato Provençale sauce, crusty bread and fresh basil
£6.75

KING PRAWNS

lightly battered king prawns with our sweet chilli jam
£7.50

SOUP (v)

served hot and well seasoned, crusty bread and creamy parsley butter
£4.95

MAINS

FAT BULL FAVOURITES

ROASTED CHICKEN BREAST

fondant potato, winter vegetables and mushroom sauce
£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

BRITISH FISH & CHIPS

beer battered cod with fat chips and homemade mushy peas
£10.95

SEA BASS

sea bass fillets, king prawns, baby spinach, candid roast beets, sautéed potatoes and lemon vinaigrette
£16.95

MAC & CHEESE BAKE (v)

roast garlic mushrooms, creamy cheese sauce and blue cheese crumb with fries
£12.95

POTATO GRATIN BAKE (v)

sliced potato with winter greens, mozzarella cheese and served with baked flatbread
£13.95

GRILLS

8oz FILLET

lean, delicate and sweet our favourite cut
£24.95

12oz RUMP

firm and full flavoured, ideal medium to rare
£18.75

8oz SIRLOIN

firm, even texture with balanced flavour
£17.75

28oz BUTCHERS BLOCK

8oz fillet, 12oz rump and 8oz sirloin cooked to your liking & four sides
to share £56.95

16oz CHATEAUBRIAND

the most tender of cuts, recommended medium to rare
to share £49.95

10oz RIBEYE

rich marbling of fat, best cooked medium to make this cut tender
£19.95

24oz RUMP

firm and full of flavour, ideal medium to rare
£34.95

FULL RACK OF RIBS

slow roasted back ribs, dry rub and barbecue glaze
£19.50

16oz Flat Iron

marinated with lemon, garlic and thyme best cooked medium
£19.95

HAVE YOUR STEAK EXACTLY HOW YOU LIKE IT

Blue - Seared on the outside, rare on the inside
Rare - Seared on the outside and still 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

CHOOSE YOUR POTATO

Hand Cut Chips
Skinny House Fries
Sautéed Potatoes

CHOOSE YOUR SAUCE

Blue Cheese Sauce
Mushroom Sauce
Beef Dripping Gravy
Peppercorn Sauce

FAT BULL STEAK SIDES

Carrots & Local Broccoli - £3.25
Pan Seared King Prawns - butter and shallots £5.95
Sautéed Mushrooms - £2.95
Half Rack of Ribs - barbecue glaze £5.95
Halloumi Fries - £5.25
Fried Eggs - two free range eggs £1.95
House Slaw - £1.95
Honey Glazed Carrots - £2.25
Onion Rings - £2.25
Mac & Cheese - £2.95
Creamed Cabbage - £2.95
Mixed House Salad - £1.95

BURGERS, PITTAS & WRAPS

CHOOSE FROM A TOASTED BRIOCHE BUN, A HOT PITTA OR WARM WRAP. ALL SERVED WITH HOUSE FRIES, HOUSE SLAW AND DRESSED MIXED LEAF

BRITISH STEAK & HALLOUMI

double steak burger, grilled halloumi, onion rings, red onion relish and baconnaise
£12.95

BACON & CHEESE

double steak burger, aged cheddar cheese, smoked bacon, onion rings
£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, caramelised red onions, halloumi cheese and baconnaise
£11.75

BARBECUED CHICKEN

chicken breast topped with bbq sauce, aged cheddar cheese and smoked bacon
£12.50

CHILLI CHICKEN

chicken breast with home made chilli sauce, jalapenos, aged cheddar cheese and crispy bacon
£11.50

PEPPERCORN CHICKEN

chicken breast, sautéed peppers and onions, peppercorn sauce and melted mozzarella
£10.75

DOUBLED GRILLED CHICKEN

double chicken breast with fresh chilli mayonnaise, spinach and grilled halloumi
£13.50

MEDITERRANEAN & SPINACH (v)

red peppers, caramelised onions, local broccoli, sautéed spinach and halloumi cheese with plum tomato sauce
£11.50

UPGRADE YOUR HOUSE FRIES TO FAT CHIPS FOR £1.25 OR HALLOUMI FRIES FOR £4.25