



# Surf 'n' Turf

MONDAYS, TUESDAYS,  
WEDNESDAYS & THURSDAYS

## Thanksgiving Dinner

FLUTE of RUINART BRUT CHAMPAGNE £15  
BOTTLE of RUINART BRUT CHAMPAGNE £68  
BOTTLE of RUINART BLANC DE BLANC CHAMPAGNE £88

### STARTERS

**Sweet Citrus  
Warm Smoked Salmon**  
with horseradish crème fraîche,  
baby potatoes and  
sweet mustard dressing with cranberry purée  
£11.50

**White Crab Thermidor Soufflé**  
with melted white onions and  
lobster bisque sauce  
£19.50

**Jerusalem Artichoke Soup**  
with honey glazed ham,  
black cabbage pesto  
and truffle brioche bun  
£12.50

### MAINS

**Wild Mushroom Pappardelle**  
with Brussel sprouts, squash and  
herb pesto, turnip top leaves and  
Parmesan sauce  
£25

**Roast Duck Breast**  
celeriac purée and button onions, maple bacon  
and wild mushrooms, caramelised quince with  
Burgundy red wine sauce  
£33

**Fillet of Hake**  
with leeks and confit potatoes,  
cauliflower and truffle sauce  
£27

### OUR SPECIALS

**6 pcs Irish Achill's Oysters**  
with shallot and  
mixed fruit vinegar dressing  
£15

**Umai Modern Caviar**  
with crème fraîche and  
herb blinis  
30g £29 | 50g £48

**Grilled Argentinian  
Red Prawns**  
3 pcs £9 | 6 pcs £17

**Line Caught  
Wild Seabass Fillet**  
200g  
£17

**Surf & Turf  
Beef Fillet  
and Argentinian Red Prawns**  
£29

**Cornish  
Dover sole**  
350g  
£17

**Spiced Half Cumbrian Chicken**  
£15

**45-Day Aged  
Belted Galloway  
Rib-Eye 250g**  
£20.50

**45-Day Aged  
Belted Galloway  
Fillet 200g**  
£22

**45-Day Aged  
Chateaubriand  
Blue-Grey 400g**  
£44.50 for two

to SHARE  
**45-Day Aged  
Côte De Boeuf  
Short Horn 600g**  
£39.50 for two

**Grilled Tomahawk 2kg**  
with Marmite and Guinness butter  
(2-3 people)  
£70

**40-Day Aged Dexter  
Beef Wellington**  
with Swiss chard and truffle creamed potatoes,  
smoked bone marrow  
£95 to share

### SIDES

**Smoked Bone Marrow** £3  
**Padrón Peppers with Herb Dressing** £6.50  
**Grilled Broccolini With Garlic and Parsley Dressing** £8.50  
**Truffle Creamed Potatoes** £9.50  
**Lightly Creamed Spinach Leaves with Nutmeg** £8.50

**Seared Foie Gras** £9.50  
**French Fries with Rosemary Seasoning** £6.50  
**Parmesan Creamed Polenta with Roasted Wild Mushroom** £9.50  
**Extra Chunky Beef Fat Potato Chips** £6.50  
**Baby Gem Lettuce and Datterino Tomato Salad** £5.50  
**Truffle French Fries with Truffle Cream and Parmesan** £10.50

### SAUCES

**Chimichurri**  
£2

**Béarnaise**  
£3

**Peppercorn**  
£3

**Smoked Bone Marrow**  
£3.50

**Lemon Beurre Blanc**  
£2

### PUDDINGS

**Chocolate Fondant**  
with salted caramel sauce, candied  
popcorn and clotted cream ice cream  
£10

**Sweet Potato Pie**  
with whipped vanilla cream and  
five spice caramel  
£10

**Hot Christmas Pudding**  
with quince jam and  
white chocolate brandy sauce  
£9

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### IAIN'S LIST

Real magic is the marriage of exceptional food and truly great wine.

With this in mind..... we are delighted to offer these for you to enjoy at extraordinary value.

#### WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £55  
 2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £68  
 2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £88

#### RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £55  
 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £78  
 2019, Pavillon de Leoville Poyferre, Bordeaux, France £89

#### MAGNUM

2023, Chablis 'Saint Martin', Domaine Laroche, Burgundy, France £125  
 2019, 'Vigneto Bucerchiale' Chianti Rufina Riserva, Tuscany, Italy £145

### IAIN'S LIST BY THE GLASS

#### WHITE

2023, Single Vineyard Sauvignon Blanc 'Holdaway', Marlborough, New Zealand £14  
 2023, Chablis 1er Cru 'L'Essence des Climats', Laroche, Burgundy, France £16  
 2022, Santenay Blanc 1er Cru 'Les Gravières', Domaine Borgeot, Burgundy, France £19

#### RED

2022, Salta Malbec, Bodega Colomé 'Estate Series', Argentina £15  
 2019, Brunello di Montalcino, Fossacolle, Tuscany, Italy £18  
 2019, Pavillon de Leoville Poyferre, Bordeaux, France £19

All our wines are served in 175ml and are available in 125ml by request

### BEER BOTTLES

Noam Bavarian Lager, Berlin, Germany £6.50  
 Menabrea Lager, Piedmont, Italy £6.50  
 Le Château de Sassy Cider, Apple Brut, Normandy, France £6  
 Timothy Taylor Bitter, Yorkshire, England £6.50

### RUINART CHAMPAGNE

NV, Ruinart Brut  
 Champagne, France £68  
 NV, Ruinart Blanc de Blancs  
 Champagne, France £88  
 NV, Ruinart Rosé  
 Champagne, France £88

### RUINART CHAMPAGNE BY THE GLASS

NV, Ruinart Brut  
 Champagne, France £15  
 NV, Ruinart Blanc de Blanc  
 Champagne, France £19  
 NV, Ruinart Rosé  
 Champagne, France £19

### COCKTAILS

CHEYNE ROSE  
 Vodka, Rose Liqueur,  
 Lychee Juice, Lemon Juice,  
 Egg White & Bitter  
 £9.50

ORANGE OLD FASHIONED  
 with Glazed Cherries  
 Bourbon, Fresh Orange,  
 Bitters and Cherries  
 £9.50

BLACKBERRY MARGARITA  
 with Pink Lady Apple  
 Tequila, Blackberry Purée,  
 Fresh Apple, Lime Juice  
 £9.50

### TEA'S, COFFEES AND HOMEMADE BAKED SCONES

Espresso £3.50 - Americano £4.50  
 Cappuccino £4.75 - Flat White £4.75  
 Latte £4.75 - Macchiato £4.50  
 Teas, all £4.50