STARTERS

ARTISAN BREAD & OILS (V)

£4.00

Sourdough with balsamic vinegar and olive oil

7" GARLIC BREAD (V) (GFO)

£7.00

Served with olive oil and balsamic

with cheese £8.00

NACHOS (IDEAL FOR SHARING)

£10.00

Homemade tortilla chips, cheddar cheese,

guacamole, tomato salsa, sour cream and spring onions

BEEF CARPACCIO (GFO)

£12.00

Served with capers, freshly shaved parmesan, and a citrus dressing

PERI PERI WINGS (3 PIECES)

£8.50

Drizzled with lime mayo and topped

with crispy onions, chives, and black onion seeds

LANGOUSTINES

£12.50

Pan fried in chimichurri butter

HALLOUMI (V)

£8.00

Your choice of grilled or fried, served with

tzatziki and fig jam

SWEET POTATO &
PUMPKIN SEED BON BONS (V) (VE)

£9.50

Served with adobo sauce

SALT & PEPPER SQUID

£7.50

Served with garlic mayonnaise and lemon wedge

MOZZARELLA DIPPERS (V)

£7.00

Served with Sweet Chilli sauce

GARLIC PORTOBELLO MUSHROOMS

£7.50

Roasted portobello mushrooms with fresh garlic and herbs, topped with cheese and breadcrumbs

FLINTSHACK



GF Gluten Free GFO Gluten Free Optional VE Vegan Dish VEO Vegan Optional

Detailed allergen information is available on request. Please notify us of any food allergies. We do not use genetically modified food products. All our prices include VAT. All tables are subject to a discretionary service charge of 10%. We reserve the right to refuse service without assigning any reason.

STEAK

Sourced directly from local suppliers, freshly prepared and cooked to your taste.

All our succulent steaks are served with chunky chips and buttered corn on the cob

RUMP [10 OZ]

SIRLOIN [10 OZ]

Cut across the whole primal yields a cross-section of several muscles with the grains running different ways A butter - tender piece of Steak with a small rim of fat that serves as the flavour carrier

£21.00

£26.00

RIB-EYE [10 OZ]

Basically, the meat between each of the ribs, which makes it a boneless cut

£26.00

FILLET [8 OZ]

A very tender steak muscle which comes from the lower middle of back and forms part of the sirloin

£30.00

SURF & TURF [10 OZ]

Our Rib-Eye steak served with langoustines

£32.00

T-BONE [APPROX 16 OZ]

This well-marbled cut consists of two lean, tender steaks - the strip and tenderloin connected by tell-tale T-shaped bone

£38.00

TOMAHAWK

[APPROX 32 OZ]

On-the-bone Rib steak, cut from the Fore-rib with the entire rib bone left

£55.00

STEAK SAUCE £3.00

Wild Mushroom Blue Cheese Green Peppercorn Chimichurri Garlic & Thyme Butter

- UPGRADES -

LANGOUSTINES (3 PIECES) £7.00
SWEET POTATO FRIES £2.50
DIRTY FRIES £4.00

SIDES

MIXED OLIVES	£4.00
ROASTED MEDITERRANEAN VEGETABLES	£4.50
MAC 'N' CHEESE	£7.00
BEER BATTERED ONION RINGS	£5.00
HOUSE SLAW	£4.00
SKINNY FRIES	£4.50
CHUNKY CHIPS	£4.50
SWEET POTATO FRIES	£5.00
RICE	£4.00
SIDE SALAD	£4.00
DIRTY FRIES (SHARER) Fries smothered in cheese sauce topped with	£7.00

crispy bacon, onions, BBQ sauce and lime mayonnaise

BURGERS

All our Burgers are 6oz 100% British Beef home-made patties in the softest brioche bun, topped with lettuce and tomato, served with skinny fries

- GLUTEN FREE BUNS AVAILABLE -

Two beef patties with cheese topped with burger sauce and pickles	£17.00
JACKFRUIT ^(VE) Jackfruit burger served with lettuce, tomato and home-made chilli jam	£13.00
BUTTERMILK CHICKEN Crispy chicken burger smothered with	£16.00

CHERRY BOURBON DELUXE £18.00

Single Beef Patty topped with Blue cheese, cherry bourbon relish, fried onions topped with onions rings

BBQ sauce & topped with onion rings

DIRTY KAREN £18.00

Single Beef patty with cheese sauce, bacon, hash brown & onion rings

PERI PERI CHICKEN £16.00

Choose from Mild/Hot/Lemon & Herb/ Mango

CHICKPEA BURGER (V) £14.50

Served with halloumi and home-made chilli jam

- UPGRADES -

CHUNKY CHIPS	£2.00
SWEET POTATO FRIES	£2.50
DIRTY FRIES	£4.00

FISH

SEA BASS & CHORIZO Served with confit garlic sauce, sautéed vegetables and chorizo oil	£19.00
GRILLED RAINBOW TROUT Cooked on the grill served on a bed of samphire with crushed new potatoes, finished with a lemon & herb butter sauce	£21.00
ROASTED MACKEREL Served with Pea puree, sautéed new potatoes, pickled beetroot and pomegranate molasses	£17.50

MEAT

All served with a side of skinny fries or rice

JD CHICKEN STRIPS Succulent and crispy fried chicken strips coated in a sweet and sticky Jack Daniels glaze served with house slaw

BBQ PORK RIBS £19.00
Served with apple slaw and chargrilled corn cobs

CHICKEN SHISH
Served with pickled red cabbage,
carrot ribbons, flatbread, and a tahini dressing

LAMB SHISH £22.50

Served with pickled red cabbage, carrot ribbons, flatbread, and a tahini dressing

HERB-CRUSTED RACK OF LAMB
Coated in Dijon mustard and rolled in a mix
of fresh herbs and breadcrumbs, served with

Coated in Dijon mustard and rolled in a mix of fresh herbs and breadcrumbs, served with herb-infused mash, seasonal vegetables and sauteed spinach with red wine jus

BEEF TARTARE £31.00

Fillet steak diced with cornichon, toasted artisan bread and topped with soy-cured egg yolk

BRAISED BEEF SHORT RIB £22.50
Served with berb-infused name puree and

Served with herb-infused pomme puree and sauteed spinach, seasonal vegetables with red wine jus

PASTA

BEEF RAGU In a rich tomato and red wine sauce	£17.00
SEAFOOD LINGUINE Fresh langoustines with samphire, cherry tomato, and creamy lemon sauce	£19.00
PASTA PIPERADE ^(v) Rich tomato and pepper sauce topped with parmesan and fresh basil leaves	£12.50

SALAD

ROASTED MEDITERRANEAN SALAD (VE) £10.00

Roasted aubergine, red onion, peppers and courgettes with pomegranate molasses and croutons

CLASSIC CAESAR SALAD
Served on crunchy romaine lettuce,
croutons, Caesar sauce
£9.00

HOUSE SALAD (VE)

Mixed leaf salad with cucumber, tomatoes, grated carrot drizzled in French dressing,

ADD EXTRAS: EACH £2.50

Avocado/Bacon/Chicken/ Grilled Halloumi

served with house slaw