



STEAK ON SIX

£60 PER PERSON

Includes one starter, main course, side, sauce and dessert

STARTERS

MONMOUTHSHIRE CURED HAM

Roasted pepper salsa, Welsh feta, parsley and crostini (G,D)

FLAVOURS OF WELSH SALMON

Oak smoked and Welsh cured salmon, cucumber relish, avocado, wasabi cracker, keta, micro herbs (F,D,Mu)

TOMATO, BASIL AND MOZZARELLA

Burrata, arancini, fondue, kale, yoghurt, basil caviar (V,G,D,E,SD)

SMOKED HOCK AND PISTACHIO TERRINE

Quail egg, mustard fruits, burnt apple, salsa verde, micro shoots (N,E,SD,Mu,C)

PAN ROASTED SCALLOPS

Crispy pork belly, sweetcorn velouté, cauliflower couscous (M,D)

POTTED CHICKEN LIVER AND MUSHROOM PARFAIT

Chipotle jam, chervil, crackling, onion loaf (G,D,E,SD)

SIDES & SAUCES

Please select one side and one sauce per person included in your menu choice, additional items may be ordered and charged as taken.

VEGETABLE SIDES £3.60 each

SMOKED CHEESE BRASSICA (V,D)

STEAK ON SIX SALAD (V,SD)

GARLIC MUSHROOMS (V,D)

FRENCH BEANS WITH BACON AND GARLIC (D)

POTATO SIDES £3.60 each

TWICE COOKED MARIS PIPER CHIPS (V)

DAUPHINOISE POTATOES (V,D)

SAUCES £3.60 each

BÉARNAISE (V,D,E,SD)

CABERNET AND SHALLOT JUS (SD)

BLACK PEPPERCORN WITH COGNAC (D,SD)

BLUE CHEESE CREAM SAUCE (D,SD)

FOREST MUSHROOM CREAM SAUCE (D,SD)

ADDITIONS

Enhance your main course with the addition of:

GARLIC & PARSLEY PRAWNS (D,Cr)

Three £8.00 Six £15.00

MAIN COURSES

LAMB SIRLOIN

Fried sweetbreads, parsnip and potato gratin, curried carrot purée, sautéed lettuce (G,D,E,SD)

WHOLE SPATCHCOCK CHICKEN

Watercress and shallot salad, our own take on traditional 'Tatws Pum Munud' (SD,E,D,G,S)

CAULIFLOWER STEAK

Peas, broad beans, lentils, heritage carrots, almonds and pomegranate (V,G,N,D)

FLAVOURS OF THE SEA

Scorched mackerel fillets, baby squid, Merguez sausage, scallop, sautéed greens (F,M,D)

STEAK

All served with beef croquette (G,E,S) and our own take on traditional 'Tatws Pum Munud' (V,D)

WELSH BEEF SIRLOIN 10oz/280g (D,G,E,SD,S)

SCOTTISH BEEF RUMP 12oz/340g (D,G,E,SD,S)

IRISH BEEF FILLET 8oz/220g (D,G,E,SD,S) (£4.95 supplement)

ENGLISH RIB EYE 10oz/280g (D,G,E,SD,S)

'STEAK ON THE TILE' FOR TWO TO SHARE
TWENTY-FIVE DAY DRY AGED WELSH TOMAHAWK (D,G,E,SD,S) (£15.95 supplement)

Served with beef croquette (G,E,S) and our own take on traditional 'Tatws Pum Munud' (V,D)

STEAK ON SIX MIXED GRILL FOR TWO TO SHARE (D,G,E,Cr,SD,S) (£9.95 supplement)

Whole spatchcock chicken, garlic crevettes, 8oz lamb rump, 12oz Scottish rump steak

STEAK ON SIX MIXED GRILL FOR ONE (D,G,E,Cr,SD,S) (£4.95 supplement)

Half spatchcock chicken, garlic crevettes, 4oz lamb rump, 6oz Scottish rump steak

DESSERTS

STRAWBERRIES AND CREAM

Vanilla panna cotta, textures of strawberry (S,D,E)

PRALINE AND ORANGE CHOCOLATE TERRINE

Honeycomb, tuille, mandarin sorbet (V,G,N,S,D,E)

BOURBON VANILLA CRÈME BRULÉE

Shortbread, raspberry and white chocolate (V,G,S,D,E)

STEAK ON SIX PAVLOVA

Chantilly cream, berry compote, candy floss, sorbet (V,D,E,SD)

CHEESE SLATE

Selection of cheeses from the Welsh regions, served with crackers, chutney, celery and grapes (V,C,D,G)

Signature
COLLECTION