

STEAK NIGHT



Serving Steak & Seafood every Saturday Night

Open from 5:30pm

STARTERS + SMALL PLATES

MIXED OLIVES (VG|GF) 5

WARM FOCACCIA BREADS

MEDITERRANEAN STYLE DIPPING OIL (VG) 8.5

HERITAGE TOMATO & BURRATA SALAD,

GARDEN HERB & PUMPKIN SEED PESTO (GF|V)
14.95

½ PINT OF SHELL ON PRAWNS,

BROWN BREAD & BUTTER, SAUCE MARIE-ROSE
(GFO|DFO) 14.95

TK HUMMUS,

BLACK OLIVE, RED ONION, CUCUMBER &
POMEGRANITE, W/ WARM PITTA (VG|GFO) 13.5

MAIN COURSES

BEER BATTERED CORNISH FISH,

MINTED CRUSHED PEAS, KOFFMAN CHIPS,
TARTAR SAUCE & LEMON (GF|DFO) 21

SUMMER COBB SALAD BOWL,

BURNT CORN, GUACAMOLE, ROASTED
VEGETABLES, PEARL PEPPERS, QUINOA, ORANGE,
MAPLE & MUSTARD DRESSING (GF|VG) 18
ADD CRISPY TOFU (VG|GF) 4

KOREAN ENOKI MUSHROOM BURGER,

KIMCHI, KOREAN SWEET & SPICED SAUCE,
PICKLES & CHIPS (VG) 20

CORNISH DRESSED CRAB,

MIXED WHITE & BROWN CRAB MEAT
SERVED IN ITS SHELL WITH CHIPS, AIOLI &
SUMMER GARDEN SALAD (GF|DFO) 35

STEAK

ALL STEAKS ARE CHARGRILLED & SERVED W/ CHIPS,
GRILLED TOMATO & MUSHROOM

6OZ BAVETTE STEAK 24

8OZ SIRLOIN STEAK 28

12OZ SIRLOIN 40

8OZ RIB-EYE STEAK 36

ADD SAUCE 2.5

CHIMICHURRI · TRUFFLE BUTTER · SAUCE VIERGE
PEPPERCORN SAUCE · BLUE CHEESE SAUCE
SEAWEED BUTTER

PLEASE SEE OUR BOARD FOR DAILY SEAFOOD SPECIALS

SIDES

CHIPS & AIOLI (GF|VGO) 5.5

CAROLINA COLESLAW (GF|V) 3.5

TRUFFLE CHIPS W/ PARMESAN & AIOLI (GF|V) 7.5

PARMESAN & ROCKET SALAD BALSAMIC GLAZE (GF|V) 6

SUMMER GREENS SAUTÉED IN GARLIC & SHALLOTS
(VG) 6.8

GARDEN SALAD, ORANGE, MAPLE & MUSTARD DRESSING
(GF|VG) 6