

STARTERS

We care where our ingredients come from and we only source the highest quality seasonal produce to bring unrivalled flavour to all our dishes.

GRILLED KING PRAWNS 9.5 Grilled king prawns served with garlic butter.	SWEETCORN FRITTERS v 6.5 Cooked fresh with a beautiful blend of sweetcorn, spring onions, coriander & chillies. Served with sour cream & pico de galo.	BARBECUE WINGS 7.5 Large chicken wings, cooked with our very own Brooklyn BBQ, served with a side of homemade blue cheese sauce and carrots.
MUSSELS 8 Mussels, cooked in creamy lobster bisque sauce, parsley & tomatoes.	HALF RACK BEEF RIBS 12 Slowed cooked beef ribs topped with our chef's Brooklyn BBQ sauce.	VOODOO WINGS 7.5 Jumbo chicken wings, cooked in our very own chef's secret voodoo sauce, served with a side of homemade blue cheese sauce and celery batons.

MAINS

Our ingredients are of the highest quality, fresh and honestly sourced to create chef-prepared dishes.

MAINE LOBSTER 35 Whole cooked lobster served with cajun butter & a side of vegetables. Recommended to be accompanied with a chilled prosecco.	FILLET STEAK & LOBSTER 38 10OZ tender premium steak combined with a with cajun butter lobster. Served with a side of chips or creamy home made mash.	MUSHROOM RISOTTO v 15 A blend of onion, garlic, vegetable, stock, butter, wild mushrooms. Cooked with arborio rice, parmesan, parsley and chives.
SALMON 16 Grilled salmon with wild mushroom and sautéed new potatoes & marinara cream tomato base.	HALF CHICKEN 17 Whole spatchcock chicken glazed in NYEAT's freshly made BBQ soya sauce. Served with a side of chips or creamy home made mash.	RIB EYE & PRAWNS 32 10OZ tender, juicy & full-flavored steak combined with grilled prawns & garlic butter.
		LOBSTER & PRAWN LINGUINE 23 A beautiful blend of double cream, fresh lobster, tiger prawns, seafood stock, carrots, celery, garlic, chilli, parsley & chives.

STEAKS

Our beef is aged for 40 days, using wet & dry techniques for the optimum succulence. Our expert butchers then hand-cut every steak ready for our chef to prepare, season & grill them to perfection.

SIRLOIN 10OZ 21 Lean, well-flavored & tender cut, recommended medium rare.	RIB EYE 10OZ 23 This boneless steak is rich, tender, juicy & full-flavored, with generous marbling throughout.	All steaks are served on a base of potato cake, with a side of cherry tomato, watercress, garlic butter with our chef's special garlic, thyme & maple syrup glaze.
FILLET 10OZ 29 The most lean and tender of all the cuts, recommended rare.	COTE DE BOEUF 16OZ 32 Served on the bone, this is one of the finest steak dishes & a meaty treat for beef lovers.	
	T BONE 18OZ 35 The T Bone Steak offers up the best of both worlds; a sirloin and a fillet steak separated by a t-shaped bone. The T Bone steak is definitely one for all meat lovers.	

Sauce Options

Peppercorn
Garlic butter
Cajun butter
Blue Cheese
Mushroom Sauce

Side Options

Choose from optional sides below

SIDES

MAC & CHEESE 4	SWEET POTATO FRIES 3.5	BROCCOLI & CHILLI GARLIC BUTTER 4.5
FRIED GREEN BEANS 3.5	SKIN ON CHIPS 3.5	ROASTED CHESTNUT MUSHROOMS 3.5
GREEN SALAD 3.5	CREAMY MASH 3.5	CREAMED ARTICHOKE & SPINACH 5
CREAMY COLESLAW 3.5	CHUNKY CHIPS 3.5	MEXICAN RICE 3.5

Terms & Conditions - On 14th Feb 2018, a minimum of 2 courses must be selected. Starter, main or dessert. Menu can not be combined with any other offers. A 12% discretionary service charge is added to your bill. Please ask our staff for more information on allergen & dietary requirement options.