

STARTER

SALT & PEPPER SQUID 8.5

SALSA VERDE, SMOKED PAPRIKA AIOLI

BEEF TRINCHADO 10

TENDER BEEF FILLET STRIPS, SPICY TOMATO, GARLIC & RED WINE SAUCE, WARM DIPPING BUN

BABY BACK RIBS 9

SWEET & STICKY BBQ SAUCE, HOUSE PICKLES

JALAPENO CROQUETTES (V) 7.5

LIME & CHIVE AIOLI, PARMESAN

CRISPY FRIED CAMEMBERT (V) 8.5

PANKO CRUMB, BERRY COMPOTE, TOASTED SOURDOUGH

MAINS

GRILLED SEABASS 19.5

ROAST CHERRY TOMATO, TENDERSTEM BROCCOLI, RED ONION, CAPER CREAM

MUSHROOM GNOCCHI (V) 16.5

TRUFFLE CREAM, PARMESAN, THYME

700G BABY BACK RIBS 23

SWEET & STICKY BBQ SAUCE, HOUSE PICKLES

CHICKEN SCHNITZEL 17

TENDER CHICKEN BREAST COATED IN CRISPY PANKO CRUMBS, SERVED WITH PEPPER OR MUSHROOM SAUCE

ALL MAINS ARE SERVED WITH FRIES OR GREEN SALAD

RAW

Bistro Bar

STEAK 200G | 300G | +100G

RIBEYE 36 12

35 DAY DRY AGED, WELL MARBLED WITH A RICH & BUTTERY TEXTURE

FILLET 28 39 13

21 DAY WET AGED, LEAN & VERY SOFT TEXTURE

SIRLOIN 25 34.5 11.5

28 DAY DRY AGED, LEAN WITH A GENEROUS STRIP OF TASTY FAT

CHEF'S CUT 600G T-BONE.....42

A MARRIAGE OF SIRLOIN & FILLET

GREEN PEPPERCORN SAUCE 4

CREAMY MUSHROOM SAUCE 4

BEARNAISE SAUCE 4.5

ALL STEAKS ARE SERVED WITH FRIES OR GREEN SALAD

SIDES

SKINNY FRIES 4.5

CREAMED SPINACH 4.5

HOUSE SALAD 5

CRISPY ONION RINGS 4.5

TENDERSTEM BROCCOLI 4.5
WITH CREAMY FETA & CRISPY ONIONS

BURGERS

8 OZ BEEF | GRILLED CHICKEN | PLANT BASED

SERVED WITH FRIES OR GREEN SALAD

STRAIGHT SHOOTER 15.5

ROCKET, PLUM TOMATO, RED ONION, PICKLE, GARLIC MAYO
ADD BACON + 2 | ADD CHEESE + 2

TROPICAL FLAME 17

ROCKET, CHEDDAR CHEESE, GRILLED PINEAPPLE, SRIRACHA MAYO

MEXICANA 17

ROCKET, CHEDDAR CHEESE, PICKLED JALAPENO, SRIRACHA MAYO

CRISPY FRIED CHICKEN 16.5

BABY GEM, PLUM TOMATO, SPICY SLAW, GARLIC MAYO

WHAT'S ON AT RAW

- TUESDAY -

STEAK SPECIAL

- WEDNESDAY -

2 FOR 1 BURGER NIGHT

- SAT & SUNDAY -

BREAKFAST 9AM-12PM

SUNDAY ROAST 12PM-3PM

ASK YOUR SERVER FOR MORE DETAILS