

TO GRAZE

GARLIC BREAD £3.99

GARLIC BREAD & CHEESE £4.99

MARINATED OLIVES £3.99

GRILLED GOATS CHEESE £7.25 (V) Served with roast peppers & cranberry sauce CHARGRILLED KING PRAWNS £8.10

CHEFS HOMEMADE SOUP £5.99

Off the shell marinated in chill & garlic, served with mixed leaf salad

Served with warm bread & butter

CRISPY SALT & PEPPER SQUID £7.50

PAN FRIED HALLOUMI £6.95 (V)

Salt & Pepper squid, mixed leaves salad & sweet chilli dip

Dressed with red pesto, roast peppers & seasoned salad

MAINS ------

THE G49 STEAK EXPERIENCE

All G49 steaks are sourced, 28 days matured and served with sautéed Mediterranean vegetables, & balsamic glazed tomato

SIRLOIN 10 oz £18.99

FILLET 10 oz £25.99

A delicate flavour, balanced with a firmer texture

The most tender steak, G49 recommends it rare

RIBEYE 12 oz £20.99

T-BONE 18 oz £29.99

Bursting with flavour, G49 recommends it medium

The perfect combo, tender fillet and flavoursome sirloin

Why not upgrade to sweet potato fries for an extra £1.99?

CHEFS SIGNITURE DISHES

CHICKEN BREAST IN BLUE STILTON SAUCE £17.99

Served with buttered new potatoes

JAMAICAN JERK £17.99

Chicken breast marinated on Jamaican jerk sauce, served with sautéed vegetables

SLOW COOKED LAMB SHANK £19.95

Served with herbed mash potato and mint & rosemary gravy

SAUCES

Peppercorn, Blue cheese, Diane, Red Wine or Garlic Butter

SIDE ORDERS

Triple cooked chips, Sweet Potato fries, Spicy curly fries, Mix leaf salad, Real Onion rings, Buttered new potatoes, Garlic mushrooms

FROM THE OCEAN

SWORD FISH STEAK £17.99

Served with spinach, leek & carrot in a mild curry sauce

ROSEMARY SEA BASS £17.99

Accompanied by Mediterranean vegetables, baby potatoes & roasted cherry tomatoes

All our handmade burgers are served in a brioche bun with iceberg lettuce, tomato & onion. All served with seasoned fries and Cajun slaw

JERK CHICKEN BURGER

£15.99

08 oz BRITISH BEEF BURGER £15.99

CRISPY CRUMB VEGETABLE BURGER (V)

£15.99

BLUE CHEESE

GOATS CHEESE

BACON & CHEESE

+ £1.99

+£1.99

DESSERTS

All desserts £6.50

CHEF'S SPECIAL CHEESECAKE

Cheesecake decorated with strawberry coulis

COCA BROWNIE Smothered in rich chocolate fudge

with Madagascan vanilla ice cream

CRÈME BRULEE

STICKY TOFFEE PUDDING

Traditional French custard finished with caramelised brown sugar

Made with dates and cream in a rich butterscotch sauce

Please speak to a member of staff if you have any allergens

