

Appetizers

Soup of the Day

Garlic Bread (v)

Garlic Bread and Cheese (v)

Cajun Calamari

Crispy deep fried Calamari served with cajun mayo dip

Smokey BBQ Ribs (£1.50 supplement)

Half rack of Ribs marinated in Rueters own BBQ sauce

Sweet Chilli Soy Chicken Wings

A sweet and spicy sticky marinade over oven roasted chicken wings.

Smokey Halloumi (v)

Slices of grilled halloumi seasoned with smoked paprika and coriander leaf

Bruschetta (v)

Toasted Bruschetta topped with fresh tomato, pesto and mozzarella

Steaks

All steaks served with a dollop of mustard and rosemary sauce, red onion marmalade, asparagus and a choice of one side.

8oz Rump (£1 Supplement)

10oz Ribeye (£5 Supplement)

Add sauce for £2

Diane

Red Wine

Peppercorn

Blue Cheese

Mains

Sweet Little Lamb (£3 Supplement)

Grilled Lamb steak on a bed of sweet potato mash, accompanied with minted pea puree and drizzled with redcurrant jus

Brewhouse Chicken

Grilled chicken breast served on a bed of mustard mash accompanied with asparagus and finished with a red wine jus

Chicken Au Poivre

Grilled chicken breast served on a bed of mustard mash with asparagus and finished with peppercorn sauce

Mediterranean Sea Bream (£2 Supplement)

Succulent Sea Bream Fillet, pan-fried and resting on a medley of sautéed new potatoes, baby tomatoes, and fresh spinach, finished with a drizzling of a fresh sun-dried tomato and herb pesto

Apple and Rosemary Pork

Grilled Pork chop on a bed of mustard mash and asparagus finished with a thick rich apple, garlic and rosemary reduction.

Vibrant Green Vegetarian Risotto

A medley of green vegetables cooked with risotto rice in white wine, vegetable stock and spinach crème fresh.

Pesto and Parmesan Pasta

Sugar snap peas, wilted spinach, and asparagus folded in green pesto with spaghetti and finished with a sprinkling of parmesan cheese

Sides

Herby Chips

Dauphinoise Potato

Mixed Vegetables

Mixed Side Salad

Home Made Onion Rings

Rueters Slaw

(Red Cabbage, Spring Onion and Blue Cheese)