

SEASONAL & CHARGRILL SPECIALS

5TH AUGUST – 15TH SEPTEMBER*

Starter

CORNISH SARDINES** £3.99

on rustic bread, served with a rich Italian tomato sauce for drizzling.

Try with a delicious glass of Pinot Grigio.

Mains

BRITISH SIRLOIN STEAK £13.50

this steak has been sourced from cattle which have been reared by a family of five generations of beef farmers in Surrey and West Sussex. Their unique process of cattle farming produces tender beef which is further matured for 28 days for an even more distinct succulent flavour. Served with a black olive Béarnaise sauce, seasonal vegetables with a herb glaze, cherry vine tomatoes and chips.

Perfect with a glass of Leopard's Leap Pinotage Shiraz.

SLOW COOKED LEG OF DUCK £11.50

chargrilled and served with a citrus & Jamaican rum sauce, wilted spinach and dauphinoise potatoes.

Why not complement your meal with a glass of Campo Viejo Crianza Rioja?

Dessert

LEMON TART £4.50

a sweet shortcrust tart with a refreshing lemon filling, served with fresh raspberries and crème fraîche.

Treat yourself and finish your meal with our Calypso Coffee, a liqueur coffee with Tia Maria.

*Due to these dishes being specials they are available for a limited period only and are subject to availability. We apologise if we run out of a dish that you would like to order.

** May contain small bones

BEEFEATER
The fire behind the food