

# GRILL NIGHT MENU

Available on Thursday evenings only

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## *Mains*

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served with skin-on-fries, fennel and green apple slaw

**Pork tomahawk** (GF) 19.95

**7oz Bavette steak** (GF) 16.95  
*(served pink or well done)*

**Grilled halloumi** (GF) 13.95

**Piri-piri chicken leg** (GF) 15.95

**Wild garlic and herb marinated veggie skewers** (VE)(GF) 12.95

**Smoked paprika marinated beef skewers** (GF) 14.95

**Tiger prawn skewers** (GF) 13.95

## *Sauces, Dips & Gravy*

Triple peppercorn sauce (GF) 1.50

Maderia and rosemary jus (GF) 1.50

Coriander, mint and chilli salsa (GF)(VE) 1.50

Fermented Scotch bonnet lime mayo (GF)(VE) 1.50

BBQ sauce 1.50

Garlic butter 1.50

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### **GREEN PLATE POLICY: ALLERGENS & INTOLERANCES**

Please speak to your server about ANY allergens or intolerances. If you have any allergies or intolerances your food should be served on a green plate.

***Please do not consume anything not served on a green plate.***

(V) = Vegetarian dish

(VE) = Vegan dish

(\*\*) = Can be adapted to vegan on request

(GF) = Uses non-gluten containing ingredients (NGCI)

(GF\*\*) = Can be adapted to use non-gluten containing ingredients (NGCI) on request