THE GATSBY

COLD APPETISERS

OLIVES 4.5
Mixed Mediterranean olives, marinated with herbs and olive oil
(v) (vegan)

BEETROOT SALAD 8
Roasted and pickled beetroot with sesame, ponzu dressing and whipped creamy cheese, garnished with black sesame and micro herbs.
(d) (may contain gluten)

HUMMUS 7
Chickpea purée and tahini, drizzled with olive oil and mild seasoning. Topped with red chicory leaves and baby carrots
(v) (vegan) (s)

AUBERGINE 8
Roasted aubergine glazed with date syrup, feta cheese, roasted pine nuts, candied tomatoes, piquillo pepper purée
(v) (n)

BEEF TARTARE 11
Finely chopped raw fillet of scotch beef with cornichons, capers and shallots. Served with egg yolk and buckwheat crisp bread
(g)

HOT APPETISERS

GRILLED HALLOUMI 8
Chargrilled halloumi topped with fig jam
(v) (d)

CALAMARI 10
Fresh and soft squid fried in light breadcrumbs served with homemade sriracha mayo
(g) (d)

LAMB TACOS 9
Shredded lamb placed in three mini tacos with baby gem lettuce, barbecue sauce and sriracha mayo
(g) (d)

GRILLED OCTOPUS 11
Josper chargrilled octopus served with smoked aubergine hummus

DYNAMITE PRAWNS 11
Lightly battered crispy fried prawns coated with our vibrant homemade spicy sauce
(g) (d)

FROM THE JOSPER

BEEF BURGER 19
Homemade steak burger, topped with melted cheese, caramelised onions, tomatoes, lettuce and sriracha mayo
(d) (g)

SIRLOIN STEAK 27
A juicy 28 day dry aged sirloin of beef, cooked in our Josper oven to your preference. Served with triple cooked chips
(d)

RIB-EYE STEAK 29
A juicy 28 day dry aged rib-eye of beef, cooked in our Josper oven to your preference. Served with triple cooked chips
(d)

FILLET STEAK 32
28 day dry aged fillet of beef,our most tender cut. Cooked in our Josper oven to your preference. Served with triple cooked chips
(d)

SAUCES FOR YOUR STEAK
Choose from:
Peppercorn - Chimichurri - Red Wine - Bearnaise sauce

MAIN CREATIONS

GRILLED SEA BREAM 22
With frissee and fennel salad,orange and radishess

CAULIFLOWER STEAK 19
Beetroot hummus, truffle and chimichurri. Served with chips
(v) (vegan)

QUINOA VEGETABLES 17
Josper grilled vegetables with quinoa drizzled pomerganate molasses
(v) (vegan)

LAMB SHOULDER 23
Slow cooked lamb shoulder, roast baby onions, baby potatoes, baby mushrooms, beetroot and carrot purée with pistachio
(d) (n)

TRUFFLE CHICKEN MUSHROOM TAGLIATELLE 19
Ribbon style pasta cooked in a creamy white sauce with chicken and mushroom
(g) (d)

CORN FED CHICKEN 22
Corn fed chicken with sauteed potater and Cavolo Nero Kale

JOSPER

Our Josper grill, an enclosed wood-fired charcoal marvel, is meticulously engineered for optimal moisture retention, reaching an intense heat of up to 500°C. Our skilled chefs have honed their expertise in the Josper artistry, ensuring our steaks are among the most succulent and flavourful in the town and beyond.

Sunday Roast

SERVED All DAY
Choose from
Beef, Lamb or Chicken

SIDES

BLACK TRUFFLE CHEESY CHIPS (v) (d)	7	TRIPLE COOKED CHIPS (v) (vegan)	4.5
TENDERSTEM BROCCOLI (v) (d)	5	TRUFFLE MAC 'N' CHEESE (v) (g) (d)	7

(v) vegetarian - (vegan) - (d) contains dairy - (s) contains sesame - (n) contains nuts - (g) contains gluten

Please inform a member of staff of any allergies or dietray requirments

a discretionary 12.5% service charge will be added to your bill