TRUBSHAW'S RESTAURANT

Served Monday -Saturday 12.00am - 2.30pm Sunday - Thursday 6.00pm -9.00pm/ Friday -Saturday 6.00pm-9.30pm

NIBBLES

Freshly Baked Focaccia Bread Olive Oil, Balsamic Reduction 4.55

Marinated Olives
Rosemary, Garlic, Marinated Italian Olives 5.75

Garlic Bread (v) 4.85

Moroccan Spiced Hummus, Red Pepper (v)
Olive Oil, Rosemary & Garlic Crackers 6.00

STARTERS

Soup of the Day (v)
Fresh Breads 6.00

Goats Cheese & Spinach Arancini Gochujang Mayonnaise 8.65

Smoked Salmon & Prawn Cocktail
Prawns, Seafood Sauce, 9.50

Homemade Onion Bhaji (v) Mango Chutney, Chilli Lime Pickle 8.85

Ham Hock Terrine Herb Salad, Beetroot, Apple 9.00

Woodland Mushrooms on Toast (v)
Blue Cheese Sauce, Wild Rocket, Basil Oil Dressing 9.65

Torched Mackerel

Radish, Pear, Edamame Beans, Pickled Vegetables, Ponzu Dressing 9.00

All Prices Are Inclusive of VAT at The Current Rate.
All Weights where Stated Are Approximate Prior To Cooking.
Please advise us of any Special Dietary requirements, Allergies, or Intolerances.
We will always do our utmost to reduce the risk of cross-contamination in our kitchen; however, we cannot gualantee that any of our dishes are free from allergens & we cannot accept any liability in this respect,
Please inform us before placing your order. Some of our dishes contain alcohol.

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CHEF'S RECOMMENDATIONS

Hearty Beef Bourguignon

French Classic, Slow Cooked Beef, Rich Red Wine Stock, Mushrooms Garlic, Bacon, Baby Onions, Creamy Chive Mash, Buttered Rosemary Carrots 23.95

Seafood Risotto

Fresh Prawns, Mussels, Squid, Garlic, Shallots, Roasted Tomato, Chorizo 21.65

Pork Belly Confit

Potato Gratin, Braised Red Cabbage, Baby Apple, Caramelized Shallots, Honey & Soy Sauce, 24.65

½ Spit Roast Chicken

Sriracha & Maple Glazed, White Onion, Tender Stem Broccoli, Chicken Jus 24.95

Roasted Breast of Duck (Served Pink)

Sweet Potato Puree, Bok Choi, Caramelised Onion, Thyme & Orange Jus 24.55

Sea Bass

Petit Ratatouille, Puttanesca Dressing, Asparagus 23.65

Slow Roasted Lamb Shank

Buttery Cheddar Mash, Roasted Roots, Red Currant, Garlic & Rosemary Jus 24.85

Korean Fried Cauliflower (v)

Sesame, Dressed leaves 18.85

SIDES 4.95

Homemade Onion Rings / Garlic Bread/Cheesy Bread
Tomato Salad, Balsamic Dressing / Home Cooked Chips
Green Beans, Shallot, Garlic & Almonds
Garlic-Roasted Mushrooms/ Creamed Spinach

ROOM SERVICE TRAY CHARGE 3.50



Sirloin 10oz

Henry VIII Loved This Cut So Much He Knighted It 'Sir Loin'. The Sirloin Is Cut from The Strip Loin and Is Well Marbled Creating One of The Tastiest Steaks

Prime Aged 10oz Sirloin, Simply Grilled 29.65

Char Grilled Pork Cutlet

Pork Chop, Char-Grilled, Champ Potato, Shallot, Chimichurri Dressing & Lemon 18.65

Rib Eye Steak Garni 10oz

Simply Grilled, Grilled field Mushroom, Roasted Tomato, firm textures, Rich flavour 28.95

Grilled Gammon Steak 10oz

Simply Grilled, Fried Egg, Pineapple, Onion Rings Homemade Chips 18.95

Surf & Turf Add Garlic King Prawns 4.50

Add A Steak Sauce 4.00

Blue Cheese | Peppercorn | Diane | Chimichurri

All Grills Served with Homemade Seasoned Chips,

Steaks Are Flame Grilled to Order!! Our Steaks Are 21-Day Aged

STEAK NIGHT OFFER

Perfect for Two!!! Two 10oz Sirloin Steaks Cooked to Your Liking, Two Homemade Chunky Chips, Two Sauces

Complimented By a Bottle of House Wine

Just £56 for Two Persons