

16

Steakhouse & Grill

JAMIE LEE SMITH AT GRESHAMS

TO BEGIN

Bruschetta 6.95
Selection of cherry tomatoes, red onion, fresh basil, topped with Shropshire blue cheese and drizzled with a balsamic dressing served on multi-seed bread. (V)

Artisan Breads 3.95
Selection of bread served with oils and balsamic.
Gluten free bread available.

Sticky Ribs 6.95
Baby pork ribs coated in BBQ sauce, messy but a great taste.

Prawn Cocktail 6.95
Freshly cooked king prawns, served on crisp little gem lettuce with fresh tomato and lemon, drizzled with a marie-rose sauce and served with fresh bread croutes.

Soup of the Day 5.50
Homemade and served with fresh bread. Please ask your server for today's flavour.

Prawns & Scallops 8.50
Coconut bread-crumbed king prawns and scallops served with a pineapple and coriander salsa.

Ham Croquette 6.95
Suffolk ham, leek, red onion and smoked cheddar with a creamy mashed potato, served with apple and cider chutney.

Fresh Pate 6.95
Chicken liver pate with red onion chutney, served in a kilner jar with warm bread croutes.

Antipasto 6.95
Parma ham, chorizo, roasted vegetables, mozzarella, served with fresh bread.
Vegetarian option available.

Fishcake 6.95
Salmon fishcake flavoured with basil and lemon, served on a tomato and chive compote.

TO FOLLOW FROM THE CHARGRILL

1 CHOOSE YOUR STEAK

Minute Steak 14.50
5oz sirloin cooked medium, for the lighter eaters.

12oz Ribeye 24.00
Boneless, hand-cut beef, evenly marbled for just the right flavour.

16oz T-Bone 28.50
Well marbled cut which consists of the strip and the tenderloin.

8oz Sirloin 21.00
Great value with no bones and little fat. Versatile, juicy and delicious.

8oz Fillet 27.00
Lean yet succulent and elegant. Melt in your mouth texture with a subtle flavour.

2 CHOOSE YOUR RUB

Herbs De Provinces
Herbs de provinces, onion, parsley, sea-salt, coarse black pepper, chilli, paprika, all spice and garlic.

Spicy Tomahawk
Cumin, paprika, brown sugar, onion, garlic, mustard, cayenne, black pepper, sea-salt and chilli.

Simply Beef
Sea-salt, black pepper, crumbly beef stock cubes and all-season.

Montreal
Sea-salt, coarse black pepper, paprika, garlic, onion, cayenne pepper and dill seeds.

Texas Steakhouse
Sea-salt, black pepper, turmeric, paprika, garlic, onion and chilli.

3 CHOOSE YOUR SAUCE & SIDE

Sauce (Choose One)
Peppercorn
Red Wine & Shallot
Diane
Parsley Butter

Side (Choose One)
Dauphinoise Potatoes
Fat Chips
Skin-On Fries
Sweet Potato Fries

4 SALAD CARD

The salad card is on the table, please make your selection and pass it to your server when you order.

OTHER MAIN DISHES

12oz Lamb Steak 21.00
English Lamb marinated in fresh mint and rosemary, cooked pink.

Fillet of Chicken 16.95
Topped with mozzarella, parma ham and roasted tomato stack served in a brioche bun.

12oz Pork Loin 18.95
Local Pork flavoured with thyme and fresh lemon, great with Diane sauce.

Monkfish 17.50
A meaty fish infused with lemon and lime, wrapped in pancetta and drizzled with a salsa-verde.

Lamb & Mint Burger 19.00
Topped with slow cooked lamb shank, blue cheese, crisp lettuce and a light minty mayonnaise in a brioche bun.

Salmon Fillet 17.50
Bread-crumbed and deep fried, served with a lemon mayonnaise.

8oz Beef Burger 19.00
100% beef topped with slow cooked brisket of beef, red onion chutney, mozzarella and crisp lettuce served in a brioche bun.

All the above are served with a choice of potatoes and the 16's Salad Card. Add a sauce (3) at no extra cost.

A LITTLE SOMETHING EXTRA

Medley of Green Vegetables 3.95
Broccoli, sugar snap peas and kale.

Grilled Asparagus 3.95
Served with garlic butter.

Home-made Coleslaw 3.95

Mushroom & Cherry Tomato Skewer 3.95
Served in garlic oil.

SALADS

Classic Caesar 11.95

Little gem lettuce, cos lettuce, grand padano, crunchy croutons and lashings of Caesar dressing. (V)

Add chargrilled chicken fillets +3

Lamb & Stilton 14.95

Strips of tender lamb chargrilled and embedded in crispy lettuce, cherry tomatoes, radish, cucumber, roasted red onions, dessert pear and chunks of blue stilton cheese and French dressing.

Prawn & Chorizo 15.95

Pan-fried garlic infused prawns and slices of chorizo, crisp lettuce leaves, plum cherry tomatoes, roasted Mediterranean vegetables drizzled in a balsamic oil.

DINE WITH FRIENDS

SERVED EVERY THURSDAY
 16:00 - 20:00

2 COURSES £20.00pp

3 COURSES £25.50pp

Supplement charges occur on some dishes

VEGAN & VEGETARIAN

Beetroot & Quinoa Burger 14.95

Topped with grilled halloumi cheese and a tomato and chive chutney, served in a brioche bun.

Tri-Colour Pasta 16.95

Infused with fresh tarragon and topped with a Mediterranean ratatouille.

Butternut Squash & Zucchini Strudel 16.95

Served with dauphinoise potatoes, green vegetables and a tomato and basil sauce.

Leek & Mushroom Pie 16.95

Leek, assortment of mushrooms and sage pie served on a cheesy mash with roasted squashes.

THE BIG SUNDAY ROAST £13.95 pp

SERVED FROM 12:00 - 16:00 EVERY SUNDAY

Choose from 3 succulent roast joints of Beef, Gammon or Turkey or why not a sliver of each, served on a platter with roast potatoes, Yorkshire puddings, stuffing and pigs in blankets and accompanied with fresh vegetables of the day and homemade gravy.

THE EARLY BIRD: 16:00 - 18:00

Kids eat free of charge aged 10 and under ordering off the 'For The Kids' menu

One child eats free per paying adult

FOR THE KIDS

Beef Burger 6.00

Chicken Goujons 6.00

Vegetarian Burger 6.00

Breaded Salmon Fillet 6.00

Pasta with Tomato and Basil Sauce 6.00

All served with skin on fries, carrot and cucumber sticks and a brioche bun and ice cream tub for dessert.

DESSERTS

Cheesecake 6.25

Honeycomb and white chocolate cheesecake served with a mango coulis and fresh berries.

Chocolate Brownie 6.25

Everyone's favourite served with Madagascan vanilla ice cream.

Sticky Toffee Pudding 6.25

Traditional pudding with lashings of butterscotch sauce served with vanilla ice cream.

White Chocolate Profiteroles 6.25

Choux pastry filled with fresh cream and coated in white chocolate.

Apple Pie 6.25

Open topped apple pie with soft pastry and served with either Madagascan vanilla ice cream or creamy ambrosia custard.

Roulade 6.25

Lemon flavoured served with crushed meringue, fruit coulis and berries.

Jam Spiral Sponge 6.25

Served with fresh whipped cream or ice cream.

Panache Ice Cream 5.25

Choose any 2 scoops
 - Strawberries & Prosecco
 - White Chocolate & Honeycomb
 - Mango & Passionfruit
 - Vanilla
 - Cookies and Cream
 - Chocolate
 - Gin & Tonic