

RALPH & FINNS

BAR — RESTAURANT

MIDWEEK STEAK NIGHT

Available Tuesday to Thursday

Two Sirloin Steaks & a Bottle of House Wine • £60

Chateaubriand & a Bottle of House Wine • £80

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Choose Two Sauces

Pepper • Garlic Butter • Blue Cheese

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Choose Two Sides

Duck fat roast potatoes

Chips & aioli

Salted skinny fries & aioli

Carrots with star anise / butter

Creamed spinach & kale / nutmeg / pine nuts

House green salad

• Additional sides £4 •

Please turn over for snacks and starters to
enjoy whilst your steaks are cooking

WINE

Senso Trebbiano *Italy*
easy drinking / citrus / crisp

Perinitza Pinot Noir *Romania*
light / earthy / red berry

Les Cazalets Picpoul de Pinet *France*
Languedoc / fresh / zesty (+£5)

Caleo Nero d'Avola *Italy*
juicy / easy drinking / plums / dark fruits (+£5)

Old Coach Road Sauvignon Blanc
New Zealand
gooseberry / fresh / citrus (+£15)

Susana Balbo Crios Malbec
Argentina
juicy / oak / cherries / tobacco (+£15)

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SNACKS

CUMBRAE OYSTERS

3 for £8.00 • 6 for £15.00

*Classic or
Ralph & Finns' Spicy Sauce*

Freedom Sourdough Bread £4.50

butter or evoo

Gordal Olives £4.50

Smoked Mackerel Pâté £6.00

pickled fennel / croutes

STARTERS

Soup of the Day £5.00

Fish Soup £9.50

crab / ginger / coriander

Sticky Chicken Thighs £8.00

chilli / mango / red pepper jam

Smoked Salmon £13.00

crab / avocado / pepper / sesame tortilla

Baked Camembert £10.00

roast garlic bread / tomato salsa

Pork & Pistachio Terrine £8.50

apple & apricot compote / toast

Pan Fried Scallops £15.00

harissa hummus / orange /

pickled fennel / basil

Panko Crumbed Venison Lasagne £9.00

red pepper & thyme emulsion

Tomato Salad £8.00

goats cheese / crushed spiced

almonds / basil evoo / balsamic

SUNDAY ROAST

Roast Beef

with all the trimmings, every Sunday

• £18.50 •