



# Cunningham's Kitchen & **STEAK HOUSE**

## Evening Menu

5-close

(Friday - Saturday)

### STARTERS

**Thai-Style Mussels**, served with Coriander Naan Bread & Lime  
7.95

**Southern Fried Chicken Strips**, Texas Slaw, Sriracha Mayo  
7.95

**Crispy Sriracha Squid**, Asian Slaw, Sriracha, Lime Aioli  
9.95

**Crispy Chicken Satay Spring Rolls**, Asian Slaw, Apricot & Ginger Sauce  
8.95

**Venison Scotch Egg**, Pearl Barley, Blackberry, Celeriac Remoulade  
9.95

**Chicken liver Pate**, Cherry Gel, Spiced Pear Chutney, Candied Walnuts,  
Toasted Brioche  
7.95

### MAINS

**Sugar Pit Pork Chop**, Wholegrain Mustard Mash, Creamed Cabbage  
& Smoked Bacon, Anise Jus  
17.95

**Roast Barberie Duck Breast**, Served Pink, Celeriac Dauphinoise Potato,  
Honey Glazed Carrot, Duck Leg Bon-Bon,  
Blackberry Jus  
20.95

**Pan Roasted Cod**, Chive Mash, Smoked Pancetta, Asparagus & Pearl Onion, Chargrilled Tenderstem  
16.95

**Lemon Pepper & Garlic Roasted ½ Chicken**  
Caramelized Celeriac Puree Roast Garlic Mash, Roasted Corn, Honey Roasted Root Vegetables  
18.95

## Cunningham's Steak House Menu

### **28 Day Himalayan Salt Aged Grass Fed Steaks**

#### **FILLET**

8-10oz                    32.95

#### **SIRLOIN**

10oz                    24.95  
12oz                    27.50  
14oz                    31.95

#### **RIB EYE**

10oz                    25.95  
12oz                    28.50  
14oz                    31.95

#### **T-Bone**

16oz                    29.95

#### **GO SURF & TURF**

**ADD OUR TEMPURA SCAMPI      5.00**

*All Steaks Cooked to your liking and served with Hand Cut Chips, Home-Made Onion Rings & Chefs pepper Sauce*

### **STEAK DEAL FOR TWO FROM THE BUTCHERS BLOCK**

*Enjoy our 28-day Dry Aged Grass Fed Steaks, aged on the Bone in our Himalayan Salt Chamber which you can see for yourself in the food hall and cut the same way in our cutting room since 1919*

2 x 10oz 28 day Himalayan  
Salt-Aged Chargrilled Sirloin Steaks  
**45.00**

2 x 10oz 28 day Himalayan  
Salt-Aged Chargrilled Fillet Steaks

**60.00**

1 of each Steak  
**55.00**

1 x 32oz Tomahawk Steak to Share  
**60.00**

All include

2 x Sides of your choice

2 x Sauces of your choice

Cooked to your liking and served with

Tobacco Onions



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## Classics Menu

### MAINS

#### **Roast of the Day**

*Served with Creamy Mash Potato, Roasted Seasonal Vegetables, Chipolata's, Beef Dripping Roast Potatoes & Beef Gravy. Ask your server for details*

**16.95**

#### **Steak Sandwich**

*8/9oz Himalayan Salt Aged Sirloin, Toasted Sourdough, Chilli Jam, Roasted Red Pepper Marmalade, Roast Garlic Aioli, Rocket Salad & Shaved Parmesan served with Home Cut Chips*

**19.95**

#### **The Deluxe Cunningham Burger**

*6oz Beef Burger, Smoked Bacon, Breaded Brie, Tobacco Onions, served on a Brioche Bun, with Iceberg, Red onion, Tomato & Ballymaloe Relish & Chunky Chips*

**15.95**

#### **The Coop Burger**

*Southern Fried Chicken Burger, Smoked Bacon, Cheddar Cheese, Mayo, Tomato, Iceberg served in a Brioche Bun & Hand Cut Chips*

**15.95**

### SEAFOOD

#### **Beer Battered Haddock**

*Homemade Tartare Sauce, Crushed Garden Peas, Tossed Salad, Home-Cut Chips*

**15.95**

#### **Freshly Beer Battered Scampi**

*Served with Sauce gribiche, Tossed Salad & Hand Cut Chips*

**16.95**

### SIDES & SAUCES

Coleslaw	2.50
Tobacco Onions	2.50
Beer Batter Onion Rings	3.50
Mash or Champ	3.50
Seasonal Vegetables	3.50
Garlic Potato Cubes	3.50
Cheesy Garlic Bread	3.50
Crispy Sriracha Potatoes	4.00
Truffled Fries	4.00
Roast Gravy	1.50
Peppercorn Sauce	1.50

*(For Allergen information, please ask your server)*