



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 Barely, 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





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)	