



PENDERGAST'S

STEAKHOUSE - GRILL - BAR

STARTERS & SMALL BITES

Chargrilled homemade flatbreads, optional Hummus VE GF Option	£4.00
House-marinated Gordal olives VE GF	£4.00
Deep-fried calamari with lemon & garlic aioli	£8.00
Argentinian jumbo prawns on sourdough toast with chilli & garlic L GF Option	£10.95
Slow braised beef croquettes with beer cheese dip GF	£7.50
Salt & pepper steak strips GF	£9.95
Baked heritage beets with maple & mustard dressing, torched chicory & orange VE GF	£5.95
Teriyaki chicken skewer with satay sauce and peanut salad GF	£9.50
Sticky chilli buttermilk chicken	£7.25
Smashed roasties & beef gravy GF	£4.50
Mac & Cheese Bites V L	£5.95
Charcuterie a selection of cured meats L GF Option V Option available please speak to a server	

V Vegetarian **VE** Vegan **GF** Gluten Free
GF Option - Gluten Free option available upon request

L See our display cabinet for local produce that you can take home today! #supportlocal

Our meat is sourced from a variety of local specialist butchers to ensure we serve the best quality produce.

ALL OTHER PRODUCTS ARE SOURCED THROUGH LOCAL SPECIALIST SUPPLIERS

Please speak to a server if you have any allergy requirements. Please note that while we make every effort to meet our customers' dietary requirements, food & drink are prepared in areas & open kitchens where allergenic ingredients may be present.

Please note a 10% discretionary service charge will be added to your bill.

THE STEAKS

Rump the hardest working steak in showbiz, full of flavour and bite (6oz). Choose from: Steak Frites GF	£18.95
<i>Flattened 6oz rump steak French fries & garlic butter</i>	
Teriyaki Rump steak GF	£16.95
<i>Flattened 6oz rump steak in a teriyaki style marinade</i>	
Fillet choose from (6oz or 10oz) GF	£19.95 £29.00
<i>The leanest and most tender cut of all</i>	
Sirloin (8oz) GF	£21.50
<i>So good, the noble loin of beef was knighted by King James 1 and the sirloin was born, great balance of flavour and tenderness</i>	
Ribeye (10oz) GF	£24.95
<i>The inner "eye" of the rib basted by a rich seam of fat as it's grilled for maximum flavour</i>	
T-Bone (16oz) GF	£31.00
<i>The daddy of all steaks, sirloin and fillet separated by the T-Bone</i>	
Tomahawk GF	£79.95
<i>Championed as the daddy of all steaks and has the ultimate wow factor! A mountain of marbled ribeye served on the bone, giving the classic resemblance to a tomahawk axe. Comes with Triple cooked chips, Broccoli and peppercorn sauce</i>	
Chateaubriand GF	£75.95
<i>Perhaps the most decadent of all steaks. Like a fillet, this is a larger cut from the tenderloin, making this the perfect sharing steak for two. Comes with Triple cooked chips, Broccoli and peppercorn sauce</i>	

Additional prestige cuts are available for pre-order (subject to availability)



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MAINS & SEAFOOD

Pan-fried chalk stream trout with warm "tartare" ^{GF}	£17.95
Steamed mussels in garlic & white wine cream with French fries & aioli ^{GF}	£12.95
Salt baked celeriac 'steak' with tahini pomegranate & maple ^{VE GF}	£11.95
Pendergast's Classic bacon double cheeseburger with fries served with house slaw ^{GF} Option	£13.95
Pappardelle with chestnut mushrooms, spinach, parmesan and truffle cream sauce ^V	£11.95
Chicken Caesar Salad ^{GF} Option	£12.95
Grilled butterflied chicken, sauteed new potatoes, fennel, vine tomatoes in a sherry dressing ^{GF}	£12.95
Half chicken from the chargrill glazed ^{GF} with garlic and herb	£12.95

SAUCE

Bearnaise Sauce ^{V GF}	£3.00
Peppercorn Sauce ^{GF}	£3.00
Garlic Butter ^{V GF}	£3.00
Beef gravy ^{GF}	£3.00

ON THE SIDE

Beef dripping triple cooked chips ^{GF VE} Option	£3.50
Creamy mash ^{V GF}	£3.50
Smokey cheese mash ^{V GF}	£4.00
Beer battered onion rings ^{VE}	£3.50
Chestnut mushrooms and roast plum tomato ^{VE GF}	£3.00
Grilled tenderstem broccoli with garlic & herb ^{VE GF}	£3.95
Mac & cheese ^V	£4.50

DESSERTS

Peach melba choux bun	£6.50
Seasonal Crème brulee with shortbread ^{GF} Option	£6.50
Dark chocolate and whiskey tart with honey crème fraiche	£6.95
Summer berry Tiramisu ^{GF}	£6.50
Selection of local ice cream ^{VE GF}	optional £2.00 per scoop
Selection of cheeses curated by our local supplier ^{L GF} Option	Sample three for £9.95

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