

# TWO BULLS STEAKHOUSE

## 1. STARTERS

Classic king prawn Marie Rose cocktail	£6.50
Hastings smoked mackerel pate with toast	£5.50
Sour dough and granary bread with olive oil & balsamic vinegar	£4.00
Plump Greek olives marinated in garlic & red pepper olive oil	£2.50
Cup of homemade fresh pea and mint soup (medium cappuccino size)	£4.00
Jamon Iberico & Manchego cheese £7.00 • Chilled sherry fino de Jerez	£2.50

## 2. CHARCOAL GRILLED MAIN DISHES

All main meals come with our own hand-cut steak chips and a simple dressed leaf salad.  
Steaks also come with a choice of either Green peppercorn sauce, Stilton cream or Garlic butter on the side.

Blackened Cajun chicken breast with a creamy lime dressing	£14
Grilled salmon steak with Hollandaise sauce	£15
Grilled bacon wrapped scallops with lemon butter sauce	£16
Grilled haloumi & grilled Mediterranean vegetables with balsamic dressing	£14
Half pound flame char-grilled cheeseburger from our own aged beef	£14
Stack of slow cooked pork belly ribs slathered in hot, sweet barbecue sauce	£16
2 Char-grilled Steak Satay skewers with Thai peanut sauce	£17

## 3. OUR 21 DAY AGED STEAKS

6 oz 21 day aged fillet £18.50 (Small) or 12 oz (Large) £26.50

8 oz 21 day aged sirloin £18

9 oz 21 day aged rib eye £20 *(Best med/rare or above)*

## 4. OUR MORE MATURED, TRADITIONALLY AGED STEAK

Subject to availability, our speciality is properly dry-aged steak - selected from grass fed cattle. Aged on the bone for added tenderness and a deeper flavour, this is the best we can offer.

28 day dry-aged heart of rump fillets *(Best medium or below)*

7 oz Single £17 • 14 oz Double £22 • 21 oz Triple £27

10 oz 45 day dry-aged sirloin £22

11 oz 45 day dry-aged rib eye £24 *(Best med/rare or above)*

18 oz 28 day dry-aged Porterhouse T-bone £26

## 5. SIDES TO SHARE

Surf your turf with a grilled skewer of king prawns £4

Creamed spinach £3 • Steak Diane mushrooms £3 • Homemade coleslaw £3

## 6. HOMEMADE DESSERTS

New York style, baked vanilla and raspberry cheesecake £6.00

Roasted peanut banoffee pie topped with chocolate flakes and toffee sauce £6.00

Eton Mess (bashed up strawberry Pavlova) £5.00 • Sea salt & caramel ice cream £5.00

Irish whiskey coffee tiramisu £5.00 • ¼ Pint Guinness chocolate pot with a creamy head £4.50

Generous cheese board with biscuits & chutney £6.50 • Glass of 10 yr old vintage Port £4

# £9 SPECIALS FROM THE CHARCOAL GRILL

*All of our main dishes are served with our chunky hand-cut chips and a dressed leaf salad  
Steaks also come with a choice of Green Peppercorn sauce, Stilton Cream or Garlic Butter on the side.*

## **£9 Gourmet Lunches** from Thursday to Sunday

- 6 oz Sirloin £9 • 7 oz Rump £9 • 9 oz Rib eye £12  
Surf & Turf Skewer of steak & king prawns with garlic butter £9  
½ lb Steak cheeseburger £9 • Steak satay skewer with Thai peanut sauce £9  
6 oz Salmon with Lemon butter Sauce £9 • Blackened Cajun chicken £9  
Grilled halloumi & grilled Mediterranean vegetables with balsamic dressing £9

## **£50 Three course meal for two** (Thursday and Sunday evenings)

Plump Greek olives marinated in garlic & red pepper olive oil  
Sour dough and granary bread with olive oil & balsamic vinegar

- 6 oz 21 day aged Fillet, steak chips, salad and sauce  
7 oz 28 day aged rump steak chips, salad and sauce  
8 oz 21 day aged sirloin, steak chips, salad and sauce  
Char-grilled Steak Satay skewers with Thai peanut sauce  
*or your choice of any dish from section 2. off the main menu*

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Sea salt & caramel ice cream or ¼ pint Guinness chocolate pot with a creamy head

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Choose a bottle of Pinot Grigio or Tempranillo or drinks to the same value

## **£60 Three course Friday evening meal for two**

Choose any starter from the main menu

- 6 oz 21 day aged Fillet, steak chips, salad and sauce  
7 oz 28 day aged rump steak chips, salad and sauce  
8 oz 21 day aged sirloin, steak chips, salad and sauce  
Char-grilled Steak Satay skewers with Thai peanut sauce  
*or your choice of any dish from Section 2. off the main menu*

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Choose any dessert or a cheese board from the main menu

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Choose a bottle of Pinot Grigio or Tempranillo or drinks to the equivalent value

## **£6 Children's Lunches or £8 in the Evenings**

Grilled chicken strips, steak skewer or ¼ lb cheeseburger  
served with hand cut chunky chips & a dressed leaf salad.

Vanilla ice cream with toffee sauce