

# MODERN BRITISH STEAKHOUSE

## BREADS & NIBBLES

Sixteen Onion Bread Basket Netherend Butter   Olive Oil & Balsamic Glaze	5.00
Olives A Selection of Mediterranean Marinated Mixed Olives	4.00
Antipasti Plate <i>Signature Collection</i> Mixed Salami   Marinated Olives   Grana Padano Shavings	12.00

## TO START

Soup of the Day With Rustic Bread	5.00
Welsh Rarebit <i>Signature Collection</i> Sourdough Bread   Smoked Streaky Bacon   Onion Jam   Pan Fried Runny Egg   Maple	7.00
Pan Roasted Scallops <i>Signature Collection</i> Chilli Jam   Soy   Chorizo   Peach	9.50
Smoked Salmon Tartar Pickled Cucumber   Honey   Dill   Horseradish	7.50
Scorched Mackerel Mousse   Beetroot Crème Fraîche	8.00
Spaghetti Courgettes   Basil & Pine Nut Pesto   Mascarpone   Parmesan	7.00
Risotto Wild Mushrooms   Cream   Garlic   Parmesan	7.50

## FISH

Sea Bream Meunière New Potatoes   Herbs   Butter Sauce	16.00
Moules Marinière Garlic   White Wine   Cream	14.50

## NOT STEAK

Classic Caesar Salad	10.00
<b>Add Herbed Chicken Breast</b>	<b>+ 6.00</b>
Welsh Lamb Rump <i>Signature Collection</i> Mint   Red Wine Jus	17.50

## SLOW, LOW & SAUCY

Pork Loin <i>Signature Collection</i> Cider   Apple	14.50
Beef Short Rib Mushrooms   Onions   Red Wine Sauce	15.50

## PASTA

Spaghetti Courgettes   Basil & Pine Nut Pesto   Mascarpone   Parmesan	14.00
Macaroni Cheese <i>Signature Collection</i> Comté Cheese   Herbs   Garlic	15.50
<b>Add Crispy Maple Bacon</b>	<b>+ 6.00</b>

## STEAK

Served with shoe string fries. We may sell out of specific steaks as the night goes on but we start off with:

<b>SOFT &amp; TENDER</b> Fillet 12oz <i>Signature Collection</i>	31.00
<b>JUICY &amp; FATTY</b> Tomahawk * 32oz	46.00
Ribeye 10oz	24.00
<b>LEAN &amp; BEEFY</b> Flat Iron 8oz	15.00

\* Must be pre-ordered 48-hours in advance. Cooking times are longer on larger and thicker cuts on the bone.

## STEAK FOR TWO

Fillet 12oz, Ribeye 12oz, Flat Iron 8oz	80.00
<i>Signature Collection</i> Triple Cooked Chips   Shoe String Fries   Onion Rings   3 Sauces   Roasted Tomatoes   Sautéed Mushrooms	

## MIXED GRILL FOR TWO

Lamp Rump 10oz, Chicken Spatchcock, Fillet 12oz	80.00
Triple Cooked Chips   French Fries   Onion Rings   3 Sauces   Roasted Tomatoes   Sautéed Mushrooms	

## SAUCES

Peppercorn	Blue Cheese	Bearnaise	3.00
Mushroom	Red Wine	Garlic Sauce	

## SIDES

Shoe String Fries	Triple Cooked Chips	3.50
Dauphinoise	Parmesan Fries	
Onion Rings	Mac & Cheese	
Iceberg Wedge	Bubble & Squeak	

## DESSERT

Baked Alaska <i>Signature Collection</i>	7.00
Sticky Toffee Pudding	
Chocolate Fondant	
Flourless Chocolate Torte	
Lemon Panna Cotta Tart <i>Signature Collection</i>	
Meringue, Fruits & Ice Cream	

## CHEESE

Brie, Stilton, Caerphilly Cheese	9.00
Artisan Biscuits   Grapes   Chutney	

## DAILY SPECIALS

MONDAY  
Beef Short Rib  
Bourguignon  
14.50

TUESDAY  
8oz Flat Iron  
14.00

WEDNESDAY  
Pork in Cider  
& Apple Sauce  
13.50

THURSDAY  
Coq Au Vin  
13.00

FRIDAY  
Sea Bream  
Meunière  
15.00

SATURDAY  
Moules Marinière  
13.00

SUNDAY  
Roast Dinner  
from 20.00

S<sup>16</sup>XTEEN  
BRASSERIE

We love wheat, gluten, mustard, eggs, nuts and all kind of allergens. If you don't or have any queries about any ingredients in our dishes or the products on our menu, please ask a member of staff for further details.

**OUR WINE:** Red is not just a minor supporting act when it comes to steak but a partner of equal standing. Bold, powerful, structured and elegant. Our fruit forward wines bring out the very best in our Celtic Pride Welsh and British beef.

**OUR BEEF:** We are and always will be serious about beef. Ours come from traditional Welsh cattle, dry aged for between 28 to 30 days and are completely traceable from farm to fork.

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## BY THE GLASS

	125ml	175ml	250ml
<b>White</b> Chardonnay, <i>Australia</i>	4.60	5.60	7.60
<b>Red</b> Sangiovese, <i>Italy</i>	4.60	5.60	7.60
<b>Rosé</b> Grenache Rosé, <i>France</i>	4.60	5.60	7.60
<b>Prosecco</b> Chio DOC, <i>Italy</i>			7.60
<b>Add Syrup;</b> Strawberry   Raspberry   Blackcurrant   Peach			+ 1.00

## WHITE WINE

Tooma River Chardonnay Reserve, <i>Australia</i>	18.00
Cour Des Dames Pinot Gris, <i>France</i>	25.00
Greyrock Marlborough Sauvignon Blanc, <i>New Zealand</i>	28.00
Petit Chablis Josselin, <i>France</i>	40.00
Langlois Sancerre, <i>France</i>	42.00
Chablis 1er Cru Vaudevey, <i>France</i>	58.00

## RED WINE

Fontana d'Italia Sangiovese, <i>Italy</i>	19.00
Tooma River Shiraz, <i>Australia</i>	22.00
Abbotts & Delaunay Roussillon, <i>France</i>	25.00
La Joya Gran Reserva Carmenère, <i>Spain</i>	24.00
Acordeón Malbec, <i>Argentina</i>	34.00
Châteauneuf-du-Pape L'Oratoire Papes Rouge, <i>France</i>	58.00

## ROSÉ WINE

Cour Des Dames Grenache Rosé, <i>France</i>	22.00
Gabbiano Toscana Rosé, <i>Italy</i>	25.00

## PROSECCO

Chio DOC, <i>Italy</i>	18.50
Chio Rosé Spumante, <i>Italy</i>	15.50

## CHAMPAGNE

The below represents a small selection of our champagnes, please ask a member of the team for further information.

Perrier-Jouët Brut, <i>France</i>	59.00
Perrier-Jouët Brut Blason Rosé, <i>France</i>	65.00
Perrier-Jouët Belle Epoque, <i>France</i>	200.00
Dom Pérignon, <i>France</i>	290.00

## BEER & LAGER

Amstel ( <i>Draught</i> )	2.10	4.00
Heineken ( <i>Draught</i> )	2.20	4.10
Bierre Moretti ( <i>Draught</i> )	2.40	4.30
Becks ( <i>Bottle</i> )	3.00	
Peroni ( <i>Bottle</i> )	4.50	
Budweiser ( <i>Bottle</i> )	3.50	
Corona ( <i>Bottle</i> )	3.50	
Newcastle Brown Ale ( <i>Bottle</i> )	3.00	

## CIDER

Strongbow Cloudy Apple ( <i>Draught</i> )	2.20	4.10
Symonds ( <i>Draught</i> )	2.30	4.20
Strongbow Dark Fruits ( <i>Draught</i> )	2.10	4.00
Rekorderlig ( <i>Bottle</i> ) *	4.50	
Old Mout ( <i>Bottle</i> ) *	4.00	

\* Various Flavours Available

## SPIRITS

All spirits are served in standard 25ml measures unless otherwise stated.

<b>VODKA</b>	Absolut (H)	3.50
	Black Cow	4.50
<b>GIN</b>	Beefeater (H)	3.50
	Botanist	4.50
<b>RUM</b>	Havana 3yr Old (H)	3.50
	Appleton Estate	4.50
<b>COCONUT RUM</b>	Malibu (H)	3.50
	Aluna	4.50
<b>TEQUILA</b>	Olmecca (H)	3.50
	Cazcabel Blanco	4.50
<b>WHISKY</b>	Jameson Whiskey (H)	3.50
	Penderyn Whisky	4.50
<b>BOURBON</b>	Wild Turkey (H)	3.50
	Elijah Craig	4.50
<b>LIQUEUR</b>	Baileys 50ml	4.00
	Amaretto	3.00
	Cointreau	3.00
	Tia Maria	3.00

(H) House Spirit

Double up to a 50ml measure on all house spirits + 2.00

## SOFT DRINKS

<b>JUICES</b>	Cranberry	4.00
	Apple	4.00
	Orange	4.00
	Still Water ( <i>Bottled</i> )	1.50 2.50
	Sparkling Water ( <i>Bottled</i> )	1.50 2.50

## SOFT DRINKS

Coca Cola ( <i>200ml</i> )	2.80
Diet Coca Cola ( <i>200ml</i> )	2.80
Fever Tree Mixers	1.80
Red Bull Classic   Sugar Free   Tropical	3.00
Organics by Red Bull Cola   Ginger Ale   Tonic Water   Bitter Lemon	3.50
Lemonade ( <i>200ml</i> )	1.80
Soda Water ( <i>200ml</i> )	1.80

## TEA, COFFEE & SPECIALITY DRINKS

Americano	2.00
Cappuccino	2.50
Single Espresso	2.00
Double Espresso	3.00
Macchiato	2.50
Café Latte	2.50
Tea	2.00
Speciality Tea	3.00
Hot Chocolate	2.50
Add Speciality Syrups per 25ml serve	+ 0.60

Liqueur Coffee	6.00
Welsh Coffee with Penderyn Whisky	
Irish Coffee with Irish Whiskey	
Gaelic Coffee with Scotch Whisky	
French Coffee with Cognac	
Italian Coffee with Amaretto	
Calypso Coffee with Tia Maria	
Celtic Coffee with Welsh Merlyn Liqueur	

**S1<sup>6</sup>XTEEN**  
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