

The Lansdowne Arms Steak Night

Starter:

Mushroom Chilli £7.95

(Mushrooms Wok tossed in chef's special chilli sauce served with mixed side salad) (So, F, Su)

Salt & Pepper Squid £9.00

(Fried Squid seasoned with malt salt and crushed whole black pepper, fresh green chillies and coriander. Served with zesty Lemon Mayo) (G,So,F)

Prawns Bruschetta £9.50

(Sautéed prawns served on the bed of homemade focaccia bread.) (F, Cu, D, G, So)

Chicken Chilli £8.50

(Chicken wok tossed with mix bell peppers and homemade chilli sauce.) (So)

Gurkhali wings £8.50

(Chicken wings fried in Nepalese style and tossed with malt-salt, pepper, coriander, lemon juice, spring onion and Worcestershire sauce bedded in mixed leaves) (F, So)

From the Grill:

Rump Steak (8oz) £19.50

(Rump Steak, renowned for its deep beef flavour and satisfying chew. Cut from the hindquarter near the hip, it's grilled to enhance its robust texture.) (D) (GFO)

Sirloin Steak (8oz) £22.50

(Sirloin Steak, a premium cut known for its fine texture and balanced marbling. Positioned between the loin and the rump, the sirloin offers a perfect blend of flavour and tenderness.) (D) (GFO)

Ribeye Steak (8oz) £24.50

(Ribeye Steak, celebrated for its rich marbling and luxurious texture. Sourced from the rib section.) (D) (GFO)

T-Bone Steak (16oz) £42.00

(A classic choice for steak enthusiasts. This steak combines tenderloin and strip steak on either side of its characteristic T-shaped bone, offering a dual experience of texture and taste.) (D) (GFO)

Tomahawk Steak (please ask server)

(A prime bone-in ribeye steak, renowned for its rich marbling and deep beef flavour. Grilled to perfection for a juicy and indulgent finish.) (D) (GFO)

Venison Steak (6oz) £24.50

(Explore the distinctive taste of our Venison Steak, a lean and richly flavoured option for those looking to try something different. This steak is sourced from deer, offering a tender texture and a complex, gamey flavour.) (D) (GFO)

Duck Breast (7oz) £22.50

(Enjoy our Duck Breast, expertly prepared to deliver a rich and succulent flavour. Cooked to perfection, encasing tender meat that's both flavourful and moist. This dish is a delightful alternative for those seeking a luxurious poultry option.) (D) (GFO)

Do you have any Allergies? Please see a member of our team.

Gluten(G), Fish (F), Celery (C), Crustaceans (CR), Mustard (Mu), Milk/Dairy (D), Eggs (Eg), Nuts (Nu), Peanuts (P), Soya (So), Sulphites (SU), Lupin (L), Molluscs (MO), Sesame (Se)

The Lansdowne Arms Steak Night

Stuffed Chicken **£18.50**

(chicken breast stuffed with minced herbs and mushroom, coated with breadcrumbs, cooked to perfection, accompanied by mash potato, mix veg and red wine Jus.) (G, D)

Pan Seared Seabass **£20.95**

(Seabass fillet cooked to perfection, accompanied by crushed potato, sauté samphire and complimented by creamy zesty sauce.) (D, F) (GFO)

Stuffed Bell Pepper **£17.50**

(Vibrant colourful bell pepper is generously filled with a savoury blend of fresh vegetables and herbs, baked to perfection.)

Sides:

Chunky Chips	£4.00
Skinny Fries	£4.00
Sweet Potato Fries	£4.00
Peppercorn sauce	£4.00
Creamed Spinach	£5.50
Mushroom Sauce	£4.50

(Please take note that all our steaks are served with grilled tomatoes, salads, chunky chips and choice of your sauce in between blue cheese, peppercorn, red wine Ju or chimichurri sauce.)

Dessert

Sticky Toffee Pudding (G,Eg,D) **£6.95**

Cadbury Sundae (G,D,So) **£7.50**

Homemade Sponge Cake with Custard (G,D,So) **£7.50**

Cheesecake of the Day (Eg, So, D, Nu) (GF) **£6.95**

Ice Cream (Strawberry, Vanilla, Chocolate, Salted Carmel) **£4.95**

Valentine's Day special Cocktail **(Make it bottomless for £35, 90mins)**

Passionate Bellini **£6.95**

(Sparkling wine, coconut rum, orange juice, passion fruit liquor)

Lush **£6.95**

(vodka, cheery liquor, sparkling wine, sweet & sour)

Rossini **£6.95**

(Sparkling wine, raspberry liquor, fresh raspberry)

Milky way **£6.95**

(Vodka, coffee liquor, Irish cream)

Do you have any Allergies? Please see a member of our team.

Gluten(G), Fish (F), Celery (C), Crustaceans (CR), Mustard (Mu), Milk/Dairy (D), Eggs (Eg), Nuts (Nu), Peanuts (P), Soya (So), Sulphites (SU), Lupin (L), Molluscs (MO), Sesame (Se)