

TWO BULLS STEAKHOUSE

Not available Saturday evenings or on Christmas Day. See Christmas lunch menu.

In order to avoid chaos and bill confusion could you please request the Christmas menu when booking.
Please be advised that it must be for everyone on the table with one bill being presented to the whole table
Available for up to 40 - 65 people on Wednesdays by special arrangement or to two large groups if possible.

STARTERS WITH CHRISTMAS CRACKERS

Plump Greek olives marinated in garlic & red pepper olive oil
Organic sour dough bread with olive oil & balsamic vinegar
Rock-a-Nore smoked mackerel pate with toasted sour dough bread
Classic king prawn Marie Rose cocktail
Homemade soup of the day

CHARCOAL GRILLED MAIN DISHES

All main meals come with our own hand-cut chips and a 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
Grilled salmon steak with Hollandaise sauce
Grilled bacon wrapped scallops with lemon butter sauce
Grilled halloumi and Mediterranean vegetables
Burger Royale – Classic Bacon & Cheeseburger
Char-grilled steak satay skewers with Thai peanut sauce

TENDER FRESH STEAK FROM THE CHARCOAL GRILL

6 oz	Chateaubriand fillet steak
12 oz	Chateaubriand fillet steak (£8 supplement)
8 oz	21 day aged Sirloin
9 oz	21 day aged Ribeye (£2 supplement)
10 oz	45 day aged Sirloin (£5 supplement)

HOMEMADE DESSERTS

New York style, baked vanilla and raspberry cheesecake
Roasted peanut banoffee pie topped with chocolate flakes and toffee sauce
Eton Mess (bashed up raspberry pavlova) • Irish whiskey coffee tiramisu
Di Pola's sea salt & caramel ice cream • Cheese board with biscuits & chutney (+£1)
¼ Pint of Guinness and dark chocolate pot with a creamy head

£29.95

