

TWO BULLS STEAKHOUSE

Valentine's Set Menu for 2 for £60

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 kingprawn Marie Rose cocktail
Cup of homemade soup of the day (Small – cappuccino cup size)

CHARCOAL GRILLED MAIN DISHES

*All our 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
Surf and Turf Steak Skewer with Garlic Butter
Burger Royale – homemade with our dry-aged steak, bacon & cheese
Southern Style, low and slow barbecued ribs – served with Sweet Baby Ray's Sauce
Char-grilled steak satay skewers with Thai peanut sauce
Add a dollop of homemade coleslaw for only £1

TENDER FRESHSTEAK FROM THE CHARCOAL GRILL

6 oz	Chateaubriand fillet steak	
12 oz	Chateaubriand fillet steak	(£8 supplement)
8 oz	21 day dry-aged Sirloin	
9 oz	21 day dry-aged Ribeye	
18 oz	28 day dry-aged T Bone	(£8 supplement)

Surf your turf with a skewer of grilled king prawns £4
Throw on 3 onion rings for only £3

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 & caramelice cream • Cheese board with biscuits & chutney (+£2)
¼ Pint of Bailey's luxurious chocolate pot with a creamy head