



A La Carte Menu

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Please note a discretionary optional service charge of 10% will be added to your bill

For our desserts please see the dessert menu.

Nibbles

Artisan Bread & Butter | £3.50
 Queen Olives in Garlic & Rosemary | £3.50

Starters

- £7.50 **Oyster Mushrooms vg**
Balsamic Glaze, mushroom puree, sour dough & parsley oil .
- £7.50 **Sef Meatball**
Stuffed with mozzarella & mature cheddar with focaccia & rocket.
- £8.50 **Roasted Bone Marrow**
Onion salad, garlic oil & sourdough.
- £8.95 **Italian Burrata v**
Clementine, almond salsa, radicchio.
- £12 **Grilled King Prawns**
Smoked chilli aioli, lemon & peashoots .
- £12 **Roasted Scallops**
Celeriac puree, apple, sage & truffle oil.

Mains

- £10.50 **Black Bean & Mango Salad vg**
With avocado chilli and lime
- £10.50 **Feta Salad v**
Greek style salad with olives, cucumber red onion and avocado.
- £12 **Chicken Caesar Salad**
Cos lettuce, sourdough croutons & shaved parmesan with Caesar dressing.
- £22 **Chicken Skewers**
Marinated chicken breast with garlic mayo lemon and potato gratin.
- £16 **Sweet Potato Wellington vg**
Herb roasted beetroot, sprouting broccoli & gravy.
- £22 **Grilled Salmon**
Sprouting broccoli, lemon & maitaise sauce.
- £14.50 **Cheese Burger**
Caramelised onion, cheddar cheese, pickles & chips.
- £17 **Sef Burger**
Caramelised onion, double cheese, onion ring, bone marrow & chips.
- £19.50 **Lokum Burger**
Tender slices of fillet, caramelised onion, cheddar cheese, onion ring & chips.

Sides

- £4.50 **Chips**
- £4.50 **Sweet Potato Fries**
- £4.50 **Rocket & Parmesan Salad**
- £5.50 **Creamed Spinach**
- £5.50 **Potato Gratin**
- £5.50 **Grilled Mushrooms**
- £5.50 **Sprouting Broccoli**

Steaks

We dry age and butcher all our steaks in house, charcoal grill and served with a sauce of your choice...

- £29 **Sirloin 250g**
Nicely marbled, creamy layer of top fat.
- £32 **Ribeye 300g**
Highly marbled boneless ribeye.
- £28 **Saslik**
Fillet & red onion skewers marinated in Sef special sauce.
- £31 **Fillet 200g**
Centre cut tenderloin, buttery soft.
- £31 **Lokum 200g**
Thinly sliced centre cut fillet.
- £41 **Bone in Prime Rib 550g**
Indulgent, highly marbled ribeye on the bone.
- £41 **Mustard Steak 500g**
Prime rib on the bone tenderised in a mustard marinade.
- £39 **T-Bone 450g**
Sirloin & fillet cooked on the bone.
- £43 **Porterhouse 550g**
A showcase of the finest sirloin & fillet steak cooked on the bone.
- £23 **Lamb Skewers**
Tender pieces of lamb cooked with Sef spices.
- £27 **Lamb Chops**
3 succulent chops marinated in garlic & rosemary.

Sharing Steaks

All served with 2 sides & 2 sauces of your choice.

- £90 **The Caveman 1100g***
Tomahawk cooked on the bone and sliced by the chef.
- £49/£94 **Slow Roasted Short Ribs Asado for 2/4***
6 hour roast tender beef ribs.
- £72/£104 **Sef Special for 2/3****
Tender slices of fillet steak in butter with croutons, rocket & mozzarella cooked table side by the chef with a flame show.

*35 minute cooking time after ordering
 **Flame show for 3 people and not available at busy times.

Sauces

Bearnaise / Bone Marrow Butter / Chimichurri | 3.00
 / Garlic butter / Mushroom / Peppercorn / Red Wine