



A La Carte Menu

COCKTAILS

APEROL SPRITZ <i>Aperol, Prosecco, Soda</i>	9.50
BELLINI <i>Prosecco, Peach Puree</i>	9.50
NEGRONI <i>Gin, Campari, Antica Formula</i>	10.95

NIBBLES

ARTISAN BREAD <i>Butter</i>	3.50
MARINATED OLIVES <i>Garlic and Rosemary</i>	3.50

SET LUNCH MENU

AVAILABLE MONDAY-SATURDAY 11:30-16:30

1 Course £15

2 Courses £19

3 Courses £23

Available alongside our A la Carte Menu

STARTERS & SMALL PLATES

WINTER MUSHROOM BRUSCHETTA <i>Truffle Oil Sage Brie Cheese</i>	7.95
GOAT CHEESE & ROASTED BEETROOT <i>Crispy Goat Cheese Raspberry Dressing Crispy Bread Pea shoot</i>	10.95
ORKNEY SCALLOPS <i>Whisky Buerre Blanc Artichoke Mousseline Green Oil</i>	12
ROASTED BONE MARROW <i>Garlic Bread Onion Salad</i>	8.50
SOUP OF THE DAY <i>Sour Dough Herb Oil</i>	7.95
HERBY LEMON GARLIC PRAWNS <i>Grilled Lemon Guacamole</i>	12
SEF MEATBALL <i>Stuffed with Mature Cheddar Pita Bread Saffron Aioli</i>	7.95
CRISPY CALAMARI <i>Pineapple Salsa Mixed Leaf Salad Chargrilled Lime</i>	6.95
GRILLED CHORIZO SAUSAGE <i>Saffron Aioli Sour Dough</i>	9.95
CHEESE FONDUE <i>Focaccia & Sour Dough Rosemary</i>	9.95
SHORT RIB CROQUETTES <i>Blue Cheese Dip</i>	6.95
CRISPY PORK BELLY <i>Pickled Red Cabbage Ponzu Sauce</i>	6.95

SALADS

CAESAR SALAD <i>Baby Gem Lettuce Sourdough Croutons Shaved Parmesan Caesar Dressing</i>	12	PHILLY CHEESESTEAK SALAD <i>Fillet Steak Worcestershire Blue Cheese Beef Tomatoes Grilled Mushroom Rocket Leaves</i>	15
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Add Herb Marinated Chicken	+1.50
Add Grilled Tiger Prawns	+3.50

STEAKS

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

RUMP 200G	<i>Full Flavoured, Lean and firm in texture</i>	16
SIRLOIN 250G	<i>Nicely marbled, creamy layer of top fat</i>	29
RIBEYE 300G	<i>Highly marbled boneless ribeye</i>	32.50
FILLET 200G	<i>Centre cut tenderloin, buttery soft</i>	31
T-BONE 450G	<i>Sirloin and Fillet cooked on the bone</i>	39
LOKUM 200G	<i>Thinly Sliced center cut fillet</i>	31
PRIME RIB 550G	<i>Indulgent, highly marbled ribeye on the bone</i>	44
PORTERHOUSE 650G	<i>Showcase of the finest sirloin and fillet steak cooked on the bone</i>	49

STEAKS TO SHARE

All served with 2 sides and 2 sauces of your choice

BRAISED SHORT RIB "ASADO" FOR 2/4	<i>8 Hours roasted tender rib of beef</i>	49/94
CHATEAUBRIAND – 450G/700G	<i>Prized cut from the fillet. Buttery soft</i>	67/99
THE CAVEMAN 1100G	<i>Tomahawk cooked on the bone. Rich & Buttery</i>	85

SEF SPECIAL FOR 2 £99

SURF & TURF

Fillet / Lobster / Mushrooms
Spinach / Bearnaise

At its Core Surf & Turf marries two distinct elements such as meat & seafood, the Steak & Lobster.

SIDES

Honey Glazed Roasted Vegetables	5.85
Rocket and Watercress Salad, Parmesan and Balsamic Dressing	4.85
Chips	4.85
Truffle and Parmesan Chips	5.85
Double Battered Onion Rings	4.85
Truffle Mac & Cheese	5.85
Grilled Mushrooms	5.45
Hasselback Potatoes	5.45
Seasonal Greens	4.85

MAINS

CORN FED GRILLED CHICKEN	23
<i>Roasted Hasselback Potatoes Maitake Mushroom Sauce</i>	
ROASTED BUTTERNUT SQUASH	15
<i>Barley Feta Cheese Pomegranate Coriander & Mint Sauce</i>	
'FORGED' STEAK PIE	23
<i>Rosemary Salted Chips Beef Gravy</i>	
MISO-BAKED COD	24
<i>Black Rice Bok Choy Fish Velouté</i>	
SASLIK (Limited Availability)	30
<i>Beef Fillets Cubes Shallots Pitta Bread Sef Special Marination</i>	
LAMB SKEWERS	24
<i>Hummus Pitta Bread Tzatziki Sauce</i>	
LAMB CHOPS	29
<i>Ratatouille Crispy Polenta Chimichurri</i>	
SEF MIXED GRILL BOARD	42
<i>Beef Saslik Lamb Chop Grilled Tiger Prawns Half Lobster Tail Pitta Bread with Harissa Grilled Lemon</i>	

BURGERS

SEF SHORT RIB BURGER	15
<i>Short Rib Beef Patty Cheddar Cheese Baby Gem Caramelised Onions Pickles Burger Sauce</i>	
SIGNATURE SEF BURGER	17
<i>Beef Patty Cheddar Cheese Caramelised Onions Baby Gem Bone Marrow Burger Sauce</i>	
FRIED CHICKEN BURGER	15
<i>Sef's Special Burger Sauce Baby Gem Tomato</i>	
LOKUM BURGER	19.50
<i>Tender Slices of Fillet Caramelised Onion Cheddar Cheese</i>	
<i>All Burgers served with Chips. Upgrade to Truffle and Parmesan Chips for</i>	1.00

SAUCES 2.95

*Bearnaise / Bone Marrow
Chimichurri / Blue Cheese / Garlic Butter
Mushroom / Peppercorn / Malbec*

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.