Vegetarian Special of the Day £16.50



Freshly Baked Bread & Butter £2.00

# MPW STEAK & ALEHOUSE

## APÉRITIFS

Gingersnap £10.50 vodka, lemon juice, ginger syrup Champagne Envy £12.50 Champagne, Midori, floating raspberry Champagne Classic £12.50 sugar cube, brandy, bitters, Champagne Passion Jazz £10.50 vodka, passionfruit, apple, Champagne 4 Seasons £10.50 cachaça, grapefruit, orange

## HORS D'OEUVRES

Soupe du Jour £7.00 Beetroot & Goat Cheese Salad, Walnut Dressing £9.00 L.S.C. Potted Shrimps £12.75

Chicken Liver Parfait, Toasted Brioche £9.50 Kipper Pâté with Whisky, Melba Toast £8.00 Carpaccio of Beef £12.50 Potted Confit Duck £9.00 Classic Prawn Cocktail, Sauce Marie Rose £12.50 Finest Quality Gravadlax, Mustard Sauce £12.75

## FISH MAINBOARDS

Salmon & Prawn Fishcake, Dill Sauce £16.50 wilted spinach

Smoked Haddock, Poached Egg £17.50 sauce hollandaise 902 Tuna à la Sicilienne with Lemon £22.00 black olivés, capers

## FINEST QUALITY BEEF BY AUBREY ALLEN

Aubrey Allen's beef comes from the top 10% of the best traditional British beef herds such as Angus and Hereford. It is matured in a time-honoured way, on the bone. Fillets are dry aged for 14 days, other cuts are matured for 21-28 days. If you prefer longer aged beef, please let us know in advance.

10oz Tail-on Ribeye £24.75

14oz Ribeye £35.00

10oz Rump £24.75

8oz Fillet £32.00

10oz Fillet £39.00

#### STEAKS ON THE BONE

12oz Sirloin £27.00

9oz Fillet £34.00 24oz Boston Chop (sliced, or as one piece) £54.00

All steaks are served with a choice of Café de Paris butter; peppercorn or béarnaise sauce

## GRILLED & ROAST MEATS

Supreme of Cornfed Chicken £17.50 Caesar salad

8oz Maple Cured Gammon & Triple Cooked Chips £17.50 crispy poached egg Braised Boeuf Bourguignon £18.50 creamed potatoes

## SIDE ORDERS £4.00

Savoy Cabbage & Lardons Green Salad with Herbs Buttered New Potatoes Seasonal Veg Creamed Potatoes House Fries Triple Cooked Chips Crispy Onion Rings Panzanella Salad

## 8oz House Cut £18.50

#### ENGLISH CHEESES, QUINCE JELLY & BISCUITS £9.50

Colston Bassett Stilton (blue) Lynher Dairy Cornish Yarg (medium hard) Westcombe Mature Cheddar (hard) Ticklemore (goat)

### PUDDINGS £7.50

Sticky Toffee Pudding Cambridge Burnt Cream Chocolate Brownie & Hazelnut Ice Cream Bakewell Tart Baked New York Cheesecake

## COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato A Selection of Teas

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please inform your waiter of any dietary requirements or food allergies prior to ordering.