

# THE STEAKIST

BISTRO & GRILL

SUNDAY LUNCH MENU - AVAILABLE 12PM - 5PM

## STARTERS

FLATBREAD & A TRIO OF DIPS - ROSE HARRISSA YOGHURT, PESTO, CHIMICHURRI [GFA][VG]	8
BURRATA - PEACH, MEDITERRANEAN HONEY HERB OIL, MELBA TOAST [GFA]	12
PULLED SHORT RIB AND BEEF BRISKET - BRIOCHE CROUTE, PARMESAN, CRISPY ONIONS[GFA]	11
PAN-FRIED SCALLOPS [2] - CHILLI BUTTER, SAUTEED SAMPHIRE [GF]	14
HALLOUMI FRIES - SWEET CHILLI DIP [GF][V]	8
SOUP - CARROT AND CORIANDER, BREAD AND BUTTER [GFA][VGA]	7
WATERMELON AND FETA SALAD - ROCKET, EXTRA VIRGIN OLIVE OIL DRESSING [GFA][V][VGA]	9

## ROASTS

SERVED WITH ROAST POTATOES, CARROTS, BROCCOLI, CAULIFLOWER CHEESE, YORKSHIRE PUDDING, JUS

RUMP OF BEEF [GFA]	21
CHICKEN BREAST [GFA]	21
PORK LOIN, CRACKLING [GFA]	21
COMBO ROAST - TWO MEATS OF YOUR CHOICE [GFA]	26

## SUNDAY SHARER

THE STEAKIST WELLINGTON - ROASTED CARROTS, CAULIFLOWER CHEESE, BROCCOLI, ROAST POTATOES, RED WINE JUS [SERVED PINK][SERVES 2]  
*[PLEASE ALLOW 25 MINUTES COOKING TIME]*

55

## OUR STEAKS

SERVED WITH BEEF DRIPPING CHIPS [ADD 1.50] OR FRIES, TOMATOES AND YOUR CHOICE OF SAUCE [ALL GF]

SLICED SIRLOIN [7OZ]	26	RIBEYE [12OZ]	30
RUMP [12OZ]	29	FILLET [8OZ]	36

## PICK YOUR SAUCE

HOUSE CAFE DE PARIS    GARLIC BUTTER    TRIO OF PEPPERCORN    RED WINE JUS  
BRIGHTON BLUE CHEESE    CHIMICHURRI

## MAIN COURSES

THE STEAKIST SMASH BURGER - LETTUCE, TOMATO, ONION, CHEESE, MUSTARD MAYO & FRIES [GFA]	17
HONEY AND GARLIC CHICKEN SKEWERS - PEPPERS, RED ONION, COUSCOUS, HONEY & GARLIC GLAZE [GFA]	18
PRAWN AND SMOKED SALMON SALAD - PICKLED CUCUMBER, GRAPEFRUIT SEGAMENTS, CITRUS DRESSING [GF]	17
WATERMELON & FETA ORZO SALAD - ROCKET, EXTRA VIRGIN OLIVE OIL DRESSING[VGA]	16
WHOLE ROASTED HARRISSA CAULIFLOWER - SOY YOGHURT, PINE NUTS, SPRING ONIONS, STICKY RICE [GF][VG]	16

## SIDES

TRUFFLE & PARMESAN FRIES [GF][V]	5.5	PORTOBELLO MUSHROOMS, ROSEMARY OIL [GF][VG]	4
HALLOUMI FRIES [GF][V]	5	CREAMED SPINACH [GF][V]	5
ASIAN SLAW, SOY MAYONNAISE [GF][VG]	4	BROCCOLI, CHILLI BUTTER, ALMONDS [GF][VGA]	5

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF OUR TEAM  
ALLERGEN KEY: GF - GLUTEN FREE    GFA - GLUTEN FREE AVAILABLE    V- VEGETARIAN    VG- VEGAN    VGA -VEGAN AVAILABLE

WE DO APPLY A 10% DISCRETIONARY SERVICE CHARGE TO ALL BILLS



# THE STEAKIST

BISTRO & GRILL

SUNDAY BREAKFAST MENU - AVAILABLE 9.30AM - 11.30AM

## MORNING COCKTAILS & MOCKTAILS

<b>BLOODY MARY</b> VODKA, BIG TOM TOMATO JUICE, TOBASCOS, WORCESTER SAUCE, PEPPER	9
<b>MIMOSA</b> ORANGE JUICE, CHAMPAGNE	10
<b>BELLINI</b> PEACH PUREE, CREMANT DE LOIRE	8
<b>VIRGIN MARY</b> BIG TOM TOMATO JUICE, TOBASCOS, WORCESTER SAUCE, LEMON, PEPPER	6
<b>VIRGIN MOJITO</b> LIME JUICE, MINT, SODA, FRESH LIME	6

## SMOOTHIES AND HEALTH SHOTS

<b>STRAWBERRY AND BANANA SMOOTHIE</b>	6
<b>MANGO AND PASSIONFRUIT SMOOTHIE</b>	6
<b>APPLE, KIWI AND CUCUMBER</b>	6
<b>TURMERIC FIGHTER SHOT</b>	3
<b>GINGER FIGHTER SHOT</b>	3

## BREAKFAST

<b>THE STEAKIST BREAKFAST</b> [GFA]	15/19
4 OR 8OZ RUMP STEAK, FRIED EGG, POTATO ROSTI, TOMATOES, MUSHROOMS, SPINACH, HOUSE SAUCE, TOAST	
<b>THE GRILLED ENGLISH</b> [GFA]	9/14
BRIGHTON CO. SAUSAGES AND BACON, FRIED EGG, TOMATOES, ROSTI, MUSHROOMS, SPICY BEANS, TOAST	
<b>THE VEGETARIAN/VEGAN</b> [GFA][V][VGA]	9/13
GRILLED HALLOUMI, TOMATOES, SPINACH, ROSTI, FRIED EGGS, GRILLED MUSHROOMS, SPICY BEANS, TOAST	
<b>GREEK YOGHURT AND TROPICAL GRANOLA</b> [GFA]	7.5
FRESH PEACH AND RASPBERRY SALSA	
<b>EGGS FLORENTINE</b> [GFA][V]	8
POACHED EGG'S, SPINACH, HOLLANDAISE, SOURDOUGH <b>OR ROYALE</b> , ADD SMOKED SALMON +4.00	
<b>BRIOCHE BUNS</b> [GFA]	8
FREE-RANGE BRIGHTON CO. SAUSAGE AND FRIED EGG <b>OR</b> DRY CURED FREE-RANGE BACON AND FRIED EGG	
<b>BUTTERMILK WAFFLES</b> [GF][VA]	9
FRIED EGG, BACON AND MAPLE SYRUP <b>OR</b> FRESH PEACH AND RASPBERRY SALSA, CLOTTED CREAM	
<b>SHAKSHOUKA</b> [GFA][VGA]	10
SPICED TOMATOES AND PEPPERS, BAKED EGGS, AVOCADO, SOURDOUGH TOAST [ADD RUMP STEAK +4.00]	
<b>SMASHED AVOCADO ON TOAST</b> [GFA][VA]	8
POACHED EGG, VINE TOMATOES, CHILLI FLAKES [ADD SMOKED SALMON +4.00 <b>OR</b> BACON 2.50]	

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ALLERGEN KEY: GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE V- VEGETARIAN VG- VEGAN VGA - VEGAN AVAILABLE  
ALL OF OUR STEAKS ARE AN AVERAGE WEIGHT BEFORE COOKING

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