



STARTERS

- Breaded Calamari rings, Sriracha mayo, lime 8.90
- Burrata, savoury granola, spiced honey n' truffle reduction 10.90
- Hoisin Duck Bon Bons, whole orange purée, salad 10.90
- Grilled Belly of Pork, Teriyaki glaze, onion, crackling 11.90
- Dn'A King Prawns n' Chorizo, Piri Piri sauce, crostini 12.90

Bread n' Olives enough for two people £11.90

Warm sourdough bread, marinated mixed olives, Truffle Hummus, salted butter

MAINS

Chicken Supreme 23.90

Confit garlic n' honey, charred tenderstem broccoli, buttery potato mash, creamy forest mushroom sauce

Pork Belly 22.90

Slow roasted over night, apple cider sauce, buttery potato mash, braised red cabbage

Fish of the Day 22.90

Ask your server for fish option, rustic chimichurri sauce, potato gratin, charred tenderstem broccoli

Dn'A Burger £19.90

Half pound Prime beef mince, bacon, lettuce, tomato, cheese, sriracha mayo, onion, pickles, brioche bun, homemade chips

CLASSIC STEAKS

Our steaks are seasoned with sea salt n' black pepper, best cooked medium rare, served with honey n' mustard dressed salad, baked tomatoes and homemade chips

Dry Aged Rib Eye 12oz 35.90

Great flavor due to soft fat marbling running through

Centre cut Rump 6oz 22.90

Most flavourful of all classic steaks

Centre Cut Fillet 8oz 38.90

Very tender and lean cut from centre of the tenderloin

Sirloin 10oz 32.90

Most famous lean and juicy steak

SPECIALTY CUTS N' DISHES

Picanha Steak 8oz 24.90

Sliced succulent Brazilian cut from rump cap

T-Bone Steak 18oz 35.90

Short loin cut, includes fillet tenderloin and strip loin on other side

Surf n' Turf 31.90

Brazilian Picanha rump cut steak topped with sautéed king prawns in chimichurri sauce

Mix Grill 35.90

Garlic n' honey chicken supreme, 8oz Picanha steak, teriyaki glazed pork belly

SAUCES

**Whiskey n' green peppercorn
3.50**

**"Manosso" Brazilian chimichurri
2.50**

**Creamy "Diane" forest mushroom
2.90**

**Confit garlic n' tarragon butter
1.90**



TO SHARE

Chateaubriand 450g

Grill-roasted best end of beef fillet, Whiskey n' peppercorn sauce, sautéed garlic chestnut mushrooms, charred tenderstem broccoli, homemade chips, baked tomatoes, salad leaves

79.90

Dn'A Steak Platter - Center cut Fillet 8oz, Picanha 8oz, Sirloin 10oz

Whiskey n' green peppercorn sauce, Sriracha glazed onion rings, homemade chips, salad leaves, baked tomatoes

89.90

Mix Grill

Two rump steaks, honey n' garlic chicken supreme, Teriyaki pork belly, Whiskey peppercorn sauce, Sriracha glazed onion rings, homemade chips

59.90

SIDES FOR SHARING

Cauliflower Cheese 6.90

Smoked cheddar cheese sauce, crispy onions

Tenderstem Broccoli 6.90

Parmesan cheese, butter

Beer Battered Onion rings . . . 6.90

Sriracha n' honey glaze, crispy onion

Sautéed Chestnut 6.90

Mushrooms
Confit garlic

VEGETARIAN

Moving Mountains® Cheeseburger 18.90

Soy n' Pea protein patty, cheese, lettuce, tomato, sriracha mayo, onion, pickles brioche bun, homemade chips, salad leaves

Vegetarian Steak 23.90

Soy protein steak, garlic butter, homemade chips, dressed salad



DESSERTS

Sticky Toffee Pudding 9.90
Salted toffee sauce, vanilla ice cream

Crème Brûlée 9.60
Bourbon vanilla custard base, caramel top layer, snickerdoodle shortbread

Chocolate Knickerbocker Glory 8.90
Peanut butter n' chocolate brownie ice cream, cookie crumb, chocolate sauce, whipped cream

Caramel Sundae 8.90
Salted caramel ice cream, toffee bits, Biscoff crumb, whipped cream

Affogato 6.20
Vanilla ice cream with espresso coffee

Noel's of Warwickshire Luxury Gelato 3.50 per Scoop
Madagascan vanilla - Salted caramel - Belgian chocolate - Peanut Butter Brownie - Alphonso mango sorbet - Vegan vanilla

ILLY COFFEE

Espresso 2.90	Americano 3.20
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Double Espresso 3.50	Cappuccino 3.60
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Flat White 3.60	Latte 3.80
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Liqueur Coffee 7.40

Jameson, Baileys, Tia Maria, Courvoisier, Cointreau