HIDDEN
STEAKHOUSE

FESTIVE MENU

2 COURSES £32 | 3 COURSES £40

STARTERS

LAMB SHOULDER BON BONS
Rosemary and garlic, crispy crumb, pickled blackberries, mint and feta pesto

JOSPER GRATINATED FRENCH ONION SOUP
Grilled sourdough, gruyere cheese

CLASSIC CAESAR SALAD
Crisp romaine lettuce, house classic Caesar dressing, white anchovies, garlic croutons

HANDMADE CHICKEN LIVER & PORT WINE PÂTÉ
Caramelised onion, sourdough croutons

JOSPER-FIRED ISLE OF MULL MUSSELS
Fresh local mussels in a wine and shallot cream sauce, served with grilled sourdough

BAKED CAMEMBERT (V)
Studded with winter herbs and garlic, baked in the Josper and served with mini French breadsticks

BEETROOT SMOKED SALMON AND CRAYFISH COCKTAIL
Beetroot-smoked salmon and tender crayfish tails with iceberg chiffonade, semi-dried tomatoes, and our signature Marie Rose dressing.

MAIN COURSE

ROASTED BREAST OF TURKEY
Roasted breast of turkey with handmade stuffing, chipolatas wrapped in bacon, roast and creamed potatoes, sprouts, roasted carrots, cauliflower cheese and turkey gravy

8 OZ PRIME SIRLOIN STEAK
Cooked to your liking in our Josper oven and served with steakhouse chips, peppercorn sauce and garlic roasted tomatoes

Upgrade to our 10 oz Dry Aged Prime Rib Eye Steak £15
Upgrade to an 8oz Prime Fillet Steak £12

BREAM FILLET
Josper grilled, roasted vegetables, charred sweet potato, garlic butter and char-seared lemon

CHICKEN SUPREME
Josper-roasted and brushed with chimichurri, accompanied by mustard and leek mash, seasonal vegetables, and roasted garlic cream.

ABERDEEN ANGUS STEAK BURGER
With truffle aioli and parmesan fries

CAULIFLOWER STEAK (V)
Spiced, Josper charred cauliflower wedge, caramelised shallots and mushrooms, tikka hollandaise

DESSERTS

CRÈME BRÛLÉE OF THE DAY
Classic French custard with a caramelised sugar top. Ask your server for today's flavour.

STICKY TOFFEE PUDDING
Rich date sponge soaked in warm toffee sauce, served with cream

DESSERT OF THE DAY
Please ask your server for today's sweet creation

CHOCOLATE MOUSSE
A velvety house-made mousse crafted from fine dark chocolate

CUAN·MÓR

HIDDEN
STEAKHOUSE

SEASONS GREETINGS

JOIN US OVER THE FESTIVE PERIOD

CHRISTMAS MENUS

Available From 2nd December Till 24th December
Closed Monday & Tuesday each week