

PRIVATE FUNCTIONS

We can cater for any of your private dining or party celebrations, so please speak to a member of staff to find out more details. We can tailor a package to suit you.

FOR THE AUTHENTIC

TOMAHAWK

STEAKHOUSE

MEAT CONNOISSEUR

BOTTOMLESS BRUNCH

We now offer bottomless Prosecco, Bloody Mary's, Champagne & Selected Cocktails starting from £20p/p for a 90 minute sitting when you buy any main dish between 10am-3pm every Saturday

CRISPY SQUID 8.95

Deep fried in a five spiced pepper batter, served with a lemon & paprika aioli.

MARKET FISH CRUDO 8.95

Today's fresh market fish served raw, lightly cured in a yuzu dressing with spring onion & fresh red chilli.

PAN FRIED SCALLOPS 12.95

Served with lamb merguez sausage, sea greens, spiced lemon butter.

"SHELL ON" KING PRAWNS 11.95

Five Argentinian king prawns served simply in garlic butter with fresh sourdough for dipping.

THE OYSTERS

Single 2.65 • ½ Dozen 14 • Dozen 25

Fantastic as a starter or to share but make the perfect accompaniment to the finest steaks on our menu below.



All oysters come with:
Lemon & Tabasco, Shallot & Red Wine Vinegar

THE LOBSTER Half & FULL MARKET PRICE

Fresh lobster served with a garlic butter and Tom's house salad.

"PARMO" CROQUETTAS 7.95

Deep fried chicken in a rich béchamel sauce topped with melted cheese & served with our garlic dip.

CRISPY DUCK SALAD SMALL 8.95 / LARGE 12.95

Barbecued duck legs in a soy & orange glaze with a green bean & shallot salad.

MAPLE ROAST BUTTERNUT SQUASH (V) 6.95

Butternut squash served on sour-dough loaf lightly toasted with hand whipped ricotta & fresh mint.

BAKED GOATS' CHEESE (V) 8.95

Somerset goats' cheese topped with roast baby beets, candied walnuts, thyme & Redbridge Lakes honey.

From the Himalayan Salt Chamber

FLAT IRON 18.95

Signature 10oz flat iron, best served medium rare, marinated in Tomahawk Flat Iron rub. Extremely tender, well-marbled & flavourful.

PICANHA RUMP 8oz 21.95

The ultimate Brazilian cut. Outstanding beef flavour, served sliced & lightly brushed with our famous chimichurri!

RIBEYE 10oz 26.50

Rich, tender, juicy and full-flavoured, with generous marbling throughout with its distinctive melt-in-the-mouth flavour.

SIRLOIN 12oz 28.50

A very popular cut, it is very tender & well marbled with fat and prepared by our master butchers.

THE FILLET 8oz - 31.95 10oz - 39.95

This is the most lean & tender of all steaks with very little to no fat.

THE STEAKS

THE SHARING BOARD SERVES TWO 49.95

10oz flat iron & 4oz of fillet, 6oz sirloin & 5oz ribeye, all sliced, served with garlic butter prawns

CHATEAUBRIAND 18oz 64.95

Cut from the thickest part of the fillet and comes sliced by the chef, this is perfect for two people to share or one very hungry person.

"THE WAGYU CARNIVORE BOARD"

8oz Rump, 10oz Ribeye, 8oz Fillet, 10oz Sirloin, All sliced & served with garlic butter king prawns.

PERFECT FOR SHARING - 124.95

SAUCES

Peppercorn Sauce 3.00 Garlic & Herb Butter 2.00 Stilton & Smoked Bacon 3.00 Béarnaise 3.00 Spicy Chimichurri 2.50 Bone Marrow Gravy 3.00 Jack Daniels BBQ Sauce 3.00

For the True Meat Connoisseur

WARRENDALE WAGYU



"THE WAGYU STEAKS" 8oz Rump - 25.95

The only cattle in the world that are selectively bred for their flavour & marbling.

10oz Sirloin - 38.95

10oz Ribeye - 39.95

Quite possibly some of the finest beef in the world.

8oz Fillet - 44.95

PORTERHOUSE 16oz 33.95

A huge steak that has sirloin and fillet either side of the bone... an absolute classic and a must-try!

"THE TOMAHAWK" 36 - 38oz 64.95

A huge bone in ribeye that is rich, tender, juicy and full of fantastic flavour. This steak has a generous marbling throughout and is perfect for sharing.

THE MAINS

CHICKEN PARMESAN 14.95

A Teesside institution! Breaded chicken breast, béchamel & mature cheddar, served with beef dripping chips, salad & garlic mayo.

Add Chorizo, Sriracha & Jalapeños for £2.95 extra.

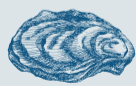
WAGYU STEAK BURGER 14.95

Wagyu patty, smoked cheddar, lettuce, tomato, red onion, pickle & fries.

Add Bacon, Stilton Cheese or an Egg for £1.50

SEAFOOD SHARING BOARD

Six fried oysters with jalapeño tartare, four shell-on Argentinian king prawns, ½ a lobster, portion of crispy squid, served with garlic butter & seasoned fries.



SERVES TWO - 54.95



WHOLE GRILLED MARKET FISH 18.95

See board for today's options, all of our fish is delivered fresh daily from our London fishmonger.

SPICED ROAST CAULIFLOWER (V) 12.95

Baked in tandoori spices, served with curried chickpeas, green chilli raita & crispy onions.

HERDWICK LAMB RUMP 18.95

Charred tenderstem broccoli, roasted anya potatoes, baby mint & a red wine jus.

SIDES

French Fries 3.00

Parmesan Truffle Fries (v) 4.50

Beef Dripping Chips 3.50

Sweet Potato Wedges, Honey, Chilli & Sesame (v) 3.75

Roast New Potatoes, Thyme & Garlic 3.50

Beer Battered Onion Rings (v) 3.50

Stilton Creamed Spinach (v) 4.00

Glazed Mac n' Cheese (v) 3.50

Grilled Broccoli & Buttered Greens (v) 3.50

Heritage Tomato Salad (v) 3.50

Beetroot, Fennel & Watercress Salad (v) 4.00

Creamy Garlic Mushrooms (v) 4.00

Tomahawk Slaw (v) 2.50

Two Free Range Fried Eggs 2.95

"Toms Salad" Tomato, Onion, Cucumber, Lettuce 3.00

Roast Field Mushrooms & Vine Tomatoes (v) 3.50

Tenderstem Broccoli, Chilli & Lemon 4.00

Sourdough & Butter 2.50

Served from 12:00 until it's gone!

SUNDAY LUNCH

Served from 12:00 until it's gone!

ROAST BEEF
"WAGYU" RUMP
17.95

ROAST
HERDWICK LAMB
16.95

ROAST CHICKEN
SUPREME
15.95

THE SHARING BOARD
ALL THREE ROAST MEATS
19.95/PER PERSON

Served with beef dripping roasties, cauliflower cheese, Yorkshire pudding, roast root vegetables, buttered greens, stuffing & bottomless gravy

(V) = Suitable for vegetarians or can be adapted. Customers are advised that some dishes may contain nuts. Allergen information is available - please ask a member of staff for details. All prices are inclusive of VAT.