

APPETISERS

BASKET OF FRESHLY BAKED BREAD & BUTTER	£1.95
SMOKED ALMONDS & CHILLI SPICED CASHEWS	£2.75
PIGS IN BLANKETS Honey & mustard dressing	£4.50

STARTERS

BABY BACK RIBS Sticky BBQ sauce	£7.95
FRESH & FRAGRANT SALAD OF CRAB Mango, chilli, coriander, with a sour dough crispbread	£7.95
SOUP OF THE DAY Crunchy croutons & buttered French bread	£4.50
SALT & PEPPER CHICKEN WINGS Scallions, toasted sesame, with a chive & cucumber sour cream	£5.95
PRAWN & CRAYFISH COCKTAIL Gem lettuce, Marie rose sauce, tomato, cucumber & paprika	£6.50
CREAMY GARLIC MUSHROOMS (V) Crusty French bread	£4.95
BLACK PUDDING SCOTCH EGG Celeriac & wholegrain mustard slaw	£5.95
HOMEMADE CHICKEN LIVER PÂTÉ Red onion relish, capers, cornichons & miller loaf	£5.75
SMOKED MACKEREL SALAD Grapes, potatoes, red onion & horseradish cream	£5.50
TRIO OF MELON Watermelon, Galia & Cantaloupe melon with Prosciutto ham & lemon balm	£5.50
CRISPY COATED KING PRAWNS Chilli & paprika dip	£7.50

Please let us know if you require gluten free bread and we will do our best to accommodate you.

We enjoy and specialise in catering for large parties, however we cannot produce individual bills.

STEAKS

PREMIUM CUTS

CHATEAUBRIAND 18oz	Prime section of this most tender cut, served with Chimichurri & a Béarnaise sauce (ideal to share)	£42.95
BOURBON SMOKED 14oz PORTERHOUSE	Rich, thick cut & full flavoured steak, home smoked with wood from Jim Beam barrels served with a Peppercorn & a Béarnaise sauce	£24.95
STEAK & LOBSTER	8oz fillet steak & half a rock lobster tail served with Béarnaise sauce	£29.95

CLASSIC CUTS

FILLET	4% fat, lean & the most tender cut with a delicate flavour	
	BOURBON SMOKED 8oz	£23.95
	8oz	£22.95
RIB-EYE 12oz	14% fat, tender, rich & full flavoured, the meat-lover's steak	£21.50
SIRLOIN 8oz	8% fat, succulent & one of our most popular steaks	£17.95
RUMP	2% fat, the leanest & meatiest tasting steak, closer in texture	
	12oz	£17.95
	BOURBON SMOKED 8oz	£16.95
	PEPPERED 8oz	£16.95
	8oz and an egg	£16.95
	8oz	£15.95
	6oz	£14.25
TOBY GRILL	6oz chicken breast, gammon steak, sausage, black pudding Add a 6oz rump steak for	£14.95 £2.95

All steaks are garnished with sauté mushrooms, herb crusted baked tomato, watercress & a choice of either jacket, new potatoes, chips or fries.

STEAK ADDITIONS

ADD...	
HALF A ROCK LOBSTER TAIL	£7.50
EXTRA SAUTE MUSHROOMS	£2.95
PLUM TOMATO & RED ONION SALAD	£2.95
HOUSE CAESAR SALAD	£2.95
PEAS WITH PEARL ONIONS & PANCETTA	£2.95
SEASONAL VEGETABLES	£2.95
ONION RINGS	£2.95
FRIES	£2.95
CHIPS	£2.95
MASH POTATO	£2.95
FLAT LEAF LETTUCE WITH FRENCH DRESSING & CHIVES	£2.95

STEAK SAUCES

ADD...	
PEPPER SAUCE	£2.50
BEARNAISE	£2.50
DIANE SAUCE	£2.50
RED WINE GRAVY	£2.50
CHIMICHURRI	£2.50

STEAK COOKING GUIDE

All our steaks are hot seared on our traditional grills and then cooked to your taste.

Blue – seared both sides, cold centre.

Rare – red with a cool centre.

Medium Rare – red with a warm centre.

Medium – pink with a hot centre.

Medium Well – cooked through, hint of pink with hot centre.

Well Done – no juices left.

Please note all steak weights are given pre-cooking. The more cooked you request your steak, the smaller it may appear on the plate.

BURGERS

Our burgers are hand pressed using Decker's finest steak cuts. All burgers are cooked through and served with fries, with or without cheese, red onion, plum tomato, little gem lettuce & house slaw.

CLASSIC STEAK BURGER

Thousand Island dressing or BBQ sauce £11.95

FALAFEL BURGER

Chive & cucumber sour cream £12.95

BACON AND BLUE

Crispy bacon & Stilton £13.50

SPICY SOUTHERN FRIED CHICKEN BURGER

Chilli & paprika mayonnaise £12.95

BURGER TOPPINGS

ADD...

SAUTE MUSHROOMS £1.25

STILTON £1.50

EXTRA BURGER £2.50

STREAKY BACON £1.25

ONION RINGS £2.95

FROM THE OVEN

FULL RACK OF RIBS

Fries, scallions, sesame seeds & crisp house slaw £14.50

HALF RACK OF RIBS & SOUTHERN FRIED CHICKEN

Fries, scallions, sesame seeds & crisp house slaw £13.95

SLOW COOKED LAMB SHANK

Creamy mash potato & a tomato & rosemary gravy £16.50

CHICKEN KIEV

Our twist on a classic. With a creamy garlic & chive filling, served with garlic butter, garden peas with pancetta and pearl onions, & creamy mash potatoes £13.95

FISH

SALMON ESCALOPE TOPPED WITH A PARMESAN & PARSLEY CRUMB Béarnaise sauce & seasonal vegetables	£14.50
FRESH BEER BATTERED COD Minted mushy peas, tartare sauce & lemon	£12.95
GOURMET BATTERED SCAMPI Minted mushy peas, tartare sauce & lemon	£13.50
FILLET OF PLAICE Oven baked, topped with a herb crumb, crispy capers & seasonal vegetables	£12.95
or	
Battered with minted mushy peas, tartare sauce & lemon	£12.95
OVEN ROASTED SEA BASS FILLETS Red pepper, chilli & parsley dressing & seasonal vegetables	£15.95

All fish dishes are served with a choice of either jacket, new potatoes, chips or fries.

POTS & PIES

STEAK & KIDNEY PIE British beef with craft ale & kidney, served with mash potatoes, Minted mushy peas & red wine gravy	£12.95
CHEESE, ONION & POTATO PIE (V) Mash potatoes & minted mushy peas	£11.95
LANCASHIRE HOT POT Slow cooked shoulder of lamb with vegetables & potatoes, Baked in a clay pot, & served with pickled red cabbage	£13.50
VEGETABLE HOT POT (V) Slow cooked vegetables & potatoes, baked in a clay pot, & served with pickled red cabbage	£11.95
FISH PIE Smoked haddock, salmon & prawns topped with creamy mash, served with seasonal veg	£11.95

SIDE ORDERS

ADD...	
HALF A ROCK LOBSTER TAIL	£7.50
EXTRA SAUTE MUSHROOMS	£2.95
PLUM TOMATO & RED ONION SALAD	£2.95
HOUSE CAESAR SALAD	£2.95
PEAS WITH PEARL ONIONS & PANCETTA	£2.95
SEASONAL VEGETABLES	£2.95
ONION RINGS	£2.95
FRIES	£2.95
CHIPS	£2.95
MASH POTATO	£2.95
HOUSE SLAW	£1.95
FLAT LEAF LETTUCE WITH FRENCH DRESSING & CHIVES	£2.95

SAUCES

ADD...	
PEPPER SAUCE	£2.50
BEARNAISE	£2.50
DIANE SAUCE	£2.50
RED WINE GRAVY	£2.50
CHIMICHURRI	£2.50

HOME MADE PUDDINGS

APPLE, PEAR & ALMOND CRUMBLE Crème Anglaise	£4.50
STICKY TOFFEE PUDDING Custard	£4.50
CHOCOLATE FUDGE BROWNIE Chocolate sauce & fudge pieces	£4.50
RHUBARB & CUSTARD Poached rhubarb with baked custard & shortbread biscuit	£4.50
STEAMED LEMON & RASPBERRY SPONGE Custard or ice cream	£4.95
BELGIAN WAFFLES Vanilla ice cream, crunchie crumble & milk chocolate sauce	£4.95
ICE CREAM SUNDAE Choose one of the following toppings Chocolate buttons, Fudge Brownie, Smarties or Nuts	£2.25 70p per additional topping
CHEESE & BISCUITS Celery & grapes	£6.25

COFFEES

Coffee – Black or white	£2.25
Tea	£2.25
Floater Coffee	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£2.25
Double Espresso	£2.95
Speciality Tea	£2.50

Treat yourself to one of our fabulous liqueur coffees
All priced at £4.25

Baileys Latte
Calypso - Tia Maria
Caribbean -Dark Rum
Dubliner – Baileys
French – Brandy
Irish – Whiskey
Italian – Sambuca
Seville – Cointreau

EARLY DINER - LATER DINNER MENU

STARTERS

SOUP OF THE DAY

Crunchy croutons & buttered French bread

SALT & PEPPER CHICKEN WINGS

Scallions, toasted sesame & a chive and cucumber sour cream

HOMEMADE CHICKEN LIVER PÂTÉ

Red onion relish, capers, cornichons & miller loaf

SMOKED MACKEREL SALAD

Grapes, red onion & horseradish cream

TRIO OF MELON

Watermelon, galia and cantaloupe melon with Prosciutto ham & lemon balm

MAINS

6oz RUMP STEAK

With sauté mushroom, herb crusted baked tomato & watercress

UPGRADE YOUR STEAK

8oz RUMP £2.50 - BOURBON SMOKED 8oz RUMP £3.50 - 12oz RUMP £4.50

SPICY SOUTHERN FRIED CHICKEN BURGER

Chilli & paprika mayonnaise, house slaw & fries

TOBY GRILL

6oz chicken breast, gammon, sausage & black pudding

With herb crusted baked tomato & watercress - **ADD SAUTÉ MUSHROOMS & FRIED EGG FOR £1.25**

TRADITIONAL FISH & CHIPS

Minted mushy peas, tartare sauce & lemon

FISH PIE

Smoked haddock, salmon and prawns

Topped with mash potato, served with seasonal vegetables

CHEESE, ONION PIE & POTATO PIE

Mash potatoes & minted mushy peas

All of the above are served with a choice of jacket, new potatoes, chips or fries

Unless otherwise stated

DESSERTS

APPLE, PEAR & ALMOND CRUMBLE

with a crème Anglaise

CHOCOLATE FUDGE BROWNIE

with chocolate sauce & fudge pieces

ICE CREAM SUNDAE

Monday to Friday Lunch 12pm – 2.30pm

Saturday Lunch 12pm – 6.30pm

Monday to Wednesday Dinner 5pm – 9.30pm

Thursday and Friday 5pm – 7pm

2 COURSES £13.95 OR 3 COURSES £15.95

Thursday and Friday 7pm- 10pm

2 COURSES £14.95 OR 3 COURSES £16.95

WINE LIST

WHITE WINE

1. CHENIN BLANC, WHITE SANDS (South Africa) £16.75
The wine has bright aromas of freshly cut hay with tropical overtones such as peach or melon. Well balanced on the palate it has a deliciously zesty finish.
2. PINOT GRIGIO, PARIGI (Italy) £16.95
Crisp and fresh with just a touch of minerality on the finish.
3. UNOAKED CHARDONNAY, OCEAN BAY (California, USA) £17.50
Delivering a real mouthful of pure white fruit. This is a perfectly balanced wine with a refreshing clip of acidity that leaves the palate clean and refreshed.
4. VIOGNIER, LAS MANITOS (Argentina) £18.75
A lovely fruity, peach and apricot scented dry white from the warm vineyards of Mendoza, showing nice rounded fruit and a crisp citrus twist.
5. SAUVIGNON BLANC, WANUI SPRINGS (Marlborough, New Zealand) £18.95
Gooseberry and passion fruit on the nose with exotic fruits in the lingering finish.
6. CHARDONNAY, BROKEN BACK (South East Australia) £19.95
Delicate nose showing fresh lemony fruit with a fine creamy edge.
Nicely phrased lemon, pear and vanilla flavours that work well together.
7. VERDEJO "BASA" Telmo Rodrigues, (Rueda, Spain) £21.95
Similar to Sauvignon Blanc, offering crisp gooseberry and floral notes of elderflower, minerals and citrus.
8. GRECO DE TUFO, LA GUARDIOLO (Campania, Italy) £22.95
A rare find from Campania in Central Italy near Naples. Golden colour, dry and perfumed with notes of apricot skin steely acidity and a fresh, upfront character.
9. PICPOUL DI PINET, TERRASSES DE LA MER (France) £23.25
Made from the local Picpoul grape in the Languedoc, this dry white is soft, light and tingly. If you like Pinot Grigio with a twist then this is for you!
10. RIESLING, KUKI (Marlborough, New Zealand) £24.95
This is a revelation - lime marmalade, citrus, tangerine and a hint of minerality
Marlborough makes Rieslings as good as anywhere in the World.
11. PETIT CHABLIS, DOMAINE MARRONIERS (Burgundy, France) £26.50
Made from 100% Chardonnay but not aged in oak, this wine has clean fresh flavours.
12. SANCERRE THOMAS "Le Perrier" (Loire, France) £28.95
This aromatic Sauvignon is crisp, fresh and showing the typical grassy, citrus and floral notes which the region is famous for, with signature 'gunflint' finish.

RED WINE

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| 14. CABERNET SAUVIGNON, OCEAN BAY (California, USA) | £16.95 |
| A light wine with typical Cabernet aromas, surprising depth and a lingering finish. | |
| 15. PINOTAGE, WHITE SANDS (South Africa) | £17.95 |
| Lovely ripe, bright, blackcurrant pastille fruit with creamy notes.
A delicious sweetness to the fruit with a soft, spicy underpinning and smooth texture. | |
| 16. SHIRAZ, BROKEN BACK (South East Australia) | £18.50 |
| Black plums and sweet berry fruit balanced with spicy liquorice flavours and integrated vanilla oak. | |
| 17. MONTEPULCIANO, PARIGI (Italy) | £18.95 |
| Red fruits dominate with a savoury touch. Suitable for any occasion. | |
| 18. MALBEC, EL COLECTIVO (ARGENTINA) | £20.50 |
| Dark violet in colour, with intense aromas of black stone fruit with chocolate and spice.
Balanced acidity and a long velvety finish. | |
| 19. CARMENERE, TURI (CHILE) | £20.95 |
| Carmenere is similar to Merlot, only a little more full bodied and herbal on the nose and palate.
Mocha, cherry and black fruits combine with a touch of sweet oak and supple tannins. | |
| 20. RIOJA, CRIANZA (RIOJA, SPAIN) | £21.95 |
| Aromas and flavours of bright red berry fruit, balanced by vanilla and spice adding richness and body. | |
| 21. SHIRAZ, SMITHFIELD CELLARS BUTCHERS BLOCK (COONAWARRA SHIRAZ) | £22.95 |
| Reminiscent of blackberry and liquorice on the nose with a cracked pepper spice overtone.
The palate is rich and rounded with soft tannins providing a lingering fruit-driven finish. | |
| 22. MALBEC, MA (FRANCE) | £24.50 |
| A smoky, spicy Malbec from a single vineyard - rich red fruits, sweet oak and an elegant finish - perfect! | |
| 23. ZINFANDEL, SMOKING LOON (CALIFORNIA) | £26.50 |
| Big, jammy, dense and full bodied - typical Zin! Sweet blackberry fruit, a veneer of vanilla oak and soft tannins. | |
| 24. FLEURIE, DOMAINE PARDON (FRANCE) | £27.50 |
| Award-winning Fleurie showing the bubblegum, cherry and herbal notes that the local Gamay grape is famous for. Light bodied, with notes of damson. | |
| 25. PINOT NOIR, KURI (MARLBOROUGH, NEW ZEALAND) | £30.50 |
| A top Pinot Noir - made by the formidable Kate Radburnd. This is ripe, opulent and smooth with notes of raspberry jam, vanilla and plum. | |
| 26. CHATEAUNEUF DE PAPE, REMPARTS (FRANCE) | £33.95 |
| A big and peppery red, mainly Grenache and Syrah grapes and grown on the stony soil around Avignon. Ideal with grilled red meats and hard cheeses. | |

ROSE WINE

33. ZINFANDEL BLUSH, OCEAN BAY (CALIFORNIA, USA) £16.95
Subtle pink in colour with delicate aromas of berry fruit with a soft finish.
34. PINOT GRIGIO BLUSH, PARIGI (VENETO, ITALY) £17.25
The palest of roses with elegant, fine pear style fruit and crisp, refreshing acidity. A hint of minerality provides sufficient under carriage to make it food friendly.
35. PINOTAGE ROSE, WHITE SANDS (SOUTH AFRICA) £18.50
Lovely ripe, bright, Strawberry fruit with creamy notes.
A delicious sweetness to the fruit with a soft, spicy underpinning and smooth texture.

SPARKLING WINES

37. PROSECCO 'IL FRESCO' VILLA SANDI (Italy) - 200ml £6.50
Foaming Brilliance – soft and easy drinking Prosecco.
38. PROSECCO S'OVALDO (Italy) £20.95
Elegant, clean cut and fruity with wonderful fruit aromas and flavours, refreshing acidity and a soft, gentle finish. Great as an aperitif with or without a celebration.
39. ROSE SPUMANTE, CASALOTTA (Italy) £22.95
This sparkling rosé has strawberry and raspberry aromas from the addition of Brachetto, giving soft berry characters and cherry notes on the lightly off-dry palate.

CHAMPAGNE

40. HOUSE CHAMPAGNE £31.50
Fruity and fresh with fine bubbles and a delightful mousse leading to a refreshing palate.
41. HOUSE ROSE CHAMPAGNE £37.50
A soft, ripe Rose Champagne from the quiet Aube valley. Made predominantly from Pinot Noir this is cherry scented with notes of strawberry and brioche.
42. PIPER HIEDSEICK £44.00
Pear and apple amplified by subtle citrus aromas, structured and ample with a juicy texture of pear and citrus. Lively with a presence in the mouth.
43. VEUVE CLICQUOT £49.00
Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.
44. PIPER HIEDSEICK ROSE SAVAGE £51.50
Fruity and Juicy with red fruit notes of blackberry, blackcurrant, black cherry and strawberry with the freshness of mandarin and blood orange.
45. LAURENT PERRIER ROSE CHAMPAGNE £64.00
A classic pink Champagne, with plenty of stylish strawberry fruit and full of vivacity.

HOUSE WINE	BOTTLE	125ML	175ML	250ML
House White	£13.95	£2.99	£3.50	£4.90
House Red	£13.95	£2.99	£3.50	£4.90

PREMIUM HOUSE WINE

Polero Chardonnay (white)	£16.50	£3.25	£4.00	£5.25
Polero Sauvignon Blanc (white)	£16.50	£3.25	£4.00	£5.25
Polero Cabernet Sauvignon (red)	£16.50	£3.25	£4.00	£5.25
Polero Merlot (red)	£16.50	£3.25	£4.00	£5.25
Polero Rose	£16.50	£3.25	£4.00	£5.25
Premium Sweet	£16.50	£3.25	£4.00	£5.25

SINGLE SERVE BOTTLES 187ML

Klub Class Sauvignon Blanc (white)	£4.15
Klub Class Chardonnay (white)	£4.15
Klub Class Chenin Blanc (white)	£4.15
Klub Class Zinfandel (rose)	£4.15
Klub Class Shiraz (red)	£4.15
Klub Class Merlot (red)	£4.15
Klub Class Tempranillo (red)	£4.15

CHOSEN BY US – ESPECIALLY FOR YOU

We have chosen some of our favourite wines and made them available by the glass to help enhance your dining experience.

	Bottle	125ml	175ml	250ml
<p>CHENIN BLANC, WHITE SANDS (South Africa)</p> <p>The wine has bright aromas of freshly cut hay with tropical overtones such as peach or melon. Well balanced on the palate, deliciously zesty finish.</p>	£16.75	£3.50	£4.20	£5.60
<p>SHIRAZ, BROKEN BACK (South East Australia)</p> <p>Black plums and sweet berry fruit balanced with spicy liquorice flavours and vanilla oak.</p>	£18.50	£3.80	£4.50	£6.00
<p>ZINFANDEL BLUSH, OCEAN BAY (CALIFORNIA, USA)</p> <p>Subtle pink in colour with delicate aromas of berry fruit with a soft finish.</p>	£16.95	£3.65	£4.30	£5.80