THE ASHVILLE

STEAKHOUSE

STARTERS

Warm Foccacia 7
served with butter and olives (v)

Creamy WIld Mushrooms 7
served on soudough toast (v)

Soup of the Day 7
served with bread and butter (v)

Oven Baked Camembert 8
served with truffle oil, homemade tomato and red onion chutney, sourdough toast (v)

Beef Tartar 11
served with egg yolk, micro herbs, radish and sourdough toast

MAINS

BBQ Baby Back Ribs 17
with triple cooked chips, home made slaw

Herb Crusted Rack of Lamb 19
with dauphinois potato, seasonal vegetables, and a red wine jus

Butterflied Skin On Chicken Breast
with buttery mash potato, seasonal vegetables, creamy tarragon sauce 17

Fish of the Day 17
with crushed new potato, lemon and caper sauce, seasonal vegetables

Chickpea and Tomato Ragu 14
with cauliflower pureé seasonal vegetables (v/ve)

Mac and Cheese 12
add chorizo 3
add garlic toast 2

BURGERS

The Ashville Style Smash Burger 16

3 meat (brisket, rump and ribeye)
two smash burgers layered with double cheese, served with homeade pickles, lettuce, fries or triple cooked chips

The Ashville Style Chicken Burger 15

chicken breast layered with cheese, served with homeade pickles, lettuce, fries or triple cooked chips

Customise your burger with any of the below toppings

add extra patty 3
add extra cheese 1
add crispy bacon 3
add fried egg 2

Some of our dishes may contain traces of allergens, eg. nuts
Please ask your server about any dietary requirements
Many of our dishes can be made GLUTEN FREE just ask us for more details

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STEAKS

All Steaks served with house salad, and a choice of sauce or butter.
Steaks are subject to availability, any steaks above 12oz need to be pre-ordered in advance

10oz Rump	23
10oz Ribeye	27
12oz Sirloin	29
10oz Fillet	36
22oz T-bone	43
36oz T-bone	53
52oz T-bone	63
72oz T-bone	93
96oz T-bone	140
32oz Tomahawk	55
THE WARDY BOARD	60

6oz Fillet, 6oz Rump, 6oz Ribeye, 6oz Sirloin, served with triple cooked chips, three sauces and salad

26oz CHATEAUBRIAND 87

Served with your choice of triple cooked chips, french fries or sweet potato fries plus two sauces and one butter

Take on our Steak Challenge and get your meal for FREE
72oz & 96oz
T&Cs apply, ask your server for more details

A5 WAGYU
avaliable for pre order please ask your server for more details

SIDES

Triple Cooked Chips	5	**Garlic Toast**	4
Triple Cooked Chips with Truffle and Parmesan	6	**Cheesy Garlic Toast**	5
French Fries	4	**Seasonal Vegetables topped with Parmesan**	5
Sweet Potato Fries	6	**Pork Ribs with BBQ Sauce**	8
Buttery Mash Potato	5	**Chicken Wings Hot or BBQ**	7
Onion Rings	4	**Pigs in Blankets**	5
Mac and Cheese	6	**Cauliflower Cheese**	5
Portobello Mushrooms with roasted garlic and thyme	6	**Side Salad with olives and tomatoes**	5
Four Cheese Mash Potato	6	**Creamy Spinach**	5

SAUCES

Chimichurri	3
Peppercorn	3
Stilton	3
Béarnaise	3
Red Wine	3
BBQ	3
Garlic Lemon Aioli	3
Garlic Butter	2
Chimichurri Butter	2

KIDS MENU

All kids meals include a choice of orange or blackcurrant squash and are served with fries and a choice of garden peas, beans or seasonal vegetables

Chicken or Fish Goujons	5
Single Smash Burger	7
6oz sirloin	10
Mac & Cheese	6

SUNDAY LUNCH

All roasts served with crispy roast potatoes, seasonal vegetables, yorkshire pudding and gravy

Beef Sirloin	17
Roasted Pork Loin	15
Leg of Lamb	16
Roasted Chicken	15
Three meat Mixed Roast beef, pork and lamb	19
Mushroom Wellington v/ve	13
Kids Sunday Roast choice of beef, pork or lamb	9

Sunday Lunch Extra Sides

Pigs in Blankets 5
Cauliflower Cheese 5
Seasonal Vegetables 5
Roast Potatoes 5
Yorkshire Pudding 2
Gravy 2

DESSERTS

Cheesecake	6
Warm Chocolate Brownie *served with vanilla ice cream*	6
Sticky Toffee Pudding *served with vanilla ice cream*	7
Boozy Affogato	5
Three Scoop Ice Cream	4

Chocolate/Vanilla/Strawberry/Mint Chocolate Chip/Rum and Raisin

Ashville Cheese Board 10