

Set Menu

£34.95 PP

MON - WED - THU - FRI (4.30PM - Close)

SAT 12PM - 5PM

Starters

Spiced Meatballs

beef meatballs in rich tomato sauce, finished with fresh chilli and parsley, served with warm bread

Pork Belly Bites

with BBQ bourbon sauce, soy sauce, chives and fresh chilli - GF

Mediterranean Chicken Skewer

chargrilled lemon & herb marinated chicken, served with garlic yoghurt and warm flatbread - GFO

Breaded Salmon & Dill Fishcake

golden fried fishcake served with lemon, tartare sauce and dressed leaves

Soup of the Day

our chef's daily soup, prepared using fresh, seasonal ingredients, served with warm bread and butter - V, VE, GFO

Mains

Dry-Aged 8oz Ribeye Steak

ribeye steak, dry-aged for thirty-two days and grilled to your liking, served with roasted herbed new potatoes, leaf salad and peppercorn sauce - GF

★ *upgrade to Fillet Steak +£12* ★

Confit Chicken Leg

slow-cooked confit chicken leg served with bacon & corn hash, roast cherry tomatoes and gravy - GF

Wagyu Burger

8oz wagyu beef pattie topped with caramelised red onions, maple bacon, American cheese, lettuce, pickles and house sauce, in a buttered brioche bun

Burrata & Parma Ham Salad

Parma ham and creamy burrata served with rocket, sun-dried tomatoes and balsamic dressing - GF

Butternut Squash & Beetroot Wellington

roasted butternut squash and beetroot encased in crisp puff pastry, served with tenderstem broccoli, roasted herbed new potatoes and Napoli sauce - V, VE

ADD SIDES +£5

French fries -V,VE,GF

Roast Potatoes -V,VE,GF

Mashed Potato -V,GF

House Salad -V,VE,GF

Roasted Cherry Tomatoes -V,VE,GF

Bacon Corn Hash -GF

Seasonal Greens -V,GF

Cream Spinach -V,GF

Mac and Cheese -V

ADD SAUCES +£3

Peppercorn -V,GF

Mushroom -V,GF

Béarnaise -V,GF

Red Wine -GF

Chimichuri -V,VE,GF

Blue Cheese -V,GF

Homemade Desserts

White Chocolate & Biscoff Profiteroles

soft choux profiteroles filled with smooth Biscoff cream, coated in white chocolate and finished with Biscoff crumb

Mini Sugar Ring Doughnuts

served with chocolate and raspberry dipping sauces

Baked New York Cheesecake

classic baked vanilla cheesecake on a buttery biscuit base, finished with caramelised toffee popcorn - GF

Black Bomber Cheddar Board

Black Bomber cheddar served with crackers, chutney and grapes - V



add a glass of Port +£5



Duo Selection of Ice Cream / Sorbets

duo selection of ice cream or sorbets - V, GF



Kids

ADD A KIDS MEAL £4.95

ALL KIDS MEALS ARE SERVED WITH FRENCH FRIES AND SWEETCORN, INCLUDING A COMPLIMENTARY STARTER OF SALAD STICKS OR GARLIC BREAD AND A DESSERT OF A SCOOP OF ICE CREAM

4 oz Steak Burger

5 Crispy Chicken Bites - GF

Mac and Cheese

with garlic ciabatta (no fries) - V

Grilled Chicken Breast - GF

4oz Flat Iron Steak - GF

Pomodoro Pasta

with garlic ciabatta (no fries) - V, VE

V Suitable for vegetarians • VG Suitable for vegans • GF Gluten Free • GFO Gluten Free Option

The set menu is available for a minimum of two guests per booking. We kindly ask that any allergies or dietary requirements be communicated in advance so we can make the appropriate accommodations. A discretionary 10% service charge will be added to your bill, which is shared among all staff as a gesture of appreciation for their hard work and dedication.

Thank you for choosing One Steakhouse & Lounge!