

STARTERS

CRISPY PRAWNS	8.95
Ecuadorian king prawns, deep-fried in crispy batter coated with spicy aioli.	
CRISPY CHICKEN	7.95
Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.	
BBQ RIBS	11.95
Slow-cooked tender beef ribs glazed with our home-made mild spice BBQ sauce.	
FLAME-GRILLED LAMB CHOPS	11.95
French-cut lamb chops spiced with a hint of chilli and mint, marinated in our special sauce, served on chimichurri with sweet potato crisps.	
BBQ CHICKEN WINGS	7.95
Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.	

CHEF SPECIALS

BBQ RIBS	29.95
Half rack of tender beef ribs braised for six hours, glazed with our special house mild spice BBQ sauce served alongside triple cooked chips and home-made coleslaw.	
THE ULTIMATE SANDWICH	24.95
Sliced 8oz wagyu rump steak on a bed of truffle mayonnaise and rocket topped with our home-made Chimichurri sauce and caramelised onions, served inside a fresh sourdough ciabatta. Served alongside our triple cooked fries.	
PARMESAN CHICKEN	26.95
Golden crispy Parmesan chicken over chips with aioli sauce, finished with melted Parmesan, American and Monterey Jack cheese, spring onions, a spicy drizzle and chives.	
KOBE MIXED GRILL	34.95
Tender BBQ ribs glazed with our BBQ sauce, a juicy 4oz wagyu rump steak, one succulent jumbo prawn, two crispy golden onion rings with sides, mac and chesse and fries.	
DEXTER TOMAHAWK 650g	49.95
Our signature dish. A tender and succulent rib eye cut, left on the bone for a richer flavour. Served alongside grilled baby carrots, triple cooked chips and a sauce of your choice. Perfect for sharing.	

BURGERS

ALL BURGERS SERVED IN A FRESH BRIOCHE BUN WITH TRIPLE COOKED FRIES
UPGRADE YOUR FRIES | TRUFFLE PARMESAN +3 | GARLIC & HERB +2

THE CLASSIC DELUXE	19.95	SWISS BURGER	16.95	THE HALLOUMI	15.95
2 x 4oz Beef burger patties with truffle mayonnaise, Red Leicester cheese topped with rocket, beef tomato and bone marrow onions.		2 x 4oz Beef burger patties with mushrooms, herbs, burger sauce, rocket, beef tomato, fried onions and Swiss Emmental cheese.		Fried Halloumi in a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	
SPICY HAWAIIAN	16.95	THE CRISPY CHICKEN	15.95	PULLED RIB BURGER	19.95
2 x 4oz Beef patties with spicy garlic mayonnaise, Mexican Cheddar cheese on a bed of baby gem lettuce, beef tomato, jalapeños, sriracha sauce and topped with half a pineapple.		Succulent chicken fillet deep fried with a light batter coated in a spicy aioli sauce served with tomato, lettuce & onion topped with tomato relish.		4oz beef Patty with Swiss Emmental cheese, slow-cooked tender ribs pulled from the bone and glazed in our homemade BBQ sauce, served on a bed of apple relish, coleslaw, pulled rib and mayo.	
		BEEF MACON SUPREME	17.95	DELUXE GOURMET SLIDERS	23.95
		2 x 4oz Burger patties with truffle mayonnaise, Monetary Jack cheese, beef tomato, rocket, fried onions and topped with beef macon.		Three mini sliders, served with truffle mayo, burger sauce & apple relish. Pulled Rib: coleslaw, apple relish and pulled rib. Fried chicken: Burger sauce, iceberg lettuce, Red Leicester cheese and tomato. Classic Burger: 1 Beef patty, truffle mayonnaise, rocket, red Leicester cheese and tomato.	

SIZZLERS

“ Indulge in premium Certified Angus Beef, sourced from 100% Angus cattle. Expertly aged for 60 days, it delivers exceptional tenderness, rich flavour, and a consistently great dining experience. ”

SIRLOIN 230g	24.95
Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.	
RIB EYE 230g	26.95
The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.	
FILLET 230g	32.95
Two 4oz fillets, the most tender cut of beef and extremely lean. A must for the steak connoisseur.	
T-BONE 375g	33.95
The T-bone is the best of both worlds, Fillet on one side, Sirloin on the other, making it a sought-after cut.	

WAGYU X

“ 400 Day Grain Fed Wagyu product is bred for flavour. Juicy and succulent, this beef is a truly unique eating experience. ”

SURF & TURF	31.95
230g wagyu rump steak served alongside one jumbo tiger prawn.	
RUMP 230g	24.95
The Rump needs no introduction, a tender & flavoursome steak aged for 60 days.	

CHICKEN STEAK	19.95
Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.	
LAMB STEAK	21.95
Slow cooked, tender leg of lamb slices, seasoned & chargrilled to perfection.	
SEA BASS FILLET	23.95
Line-caught lightly pan fried sea bass fillet, infused with thyme and olive oil to create a light, fresh and delicious taste.	
PANEER	18.45
Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.	

ALL SIZZLERS SERVED WITH Triple cooked chips, rice/noodles, peas, onions, green beans, carrots.

CHOOSE YOUR SAUCE Garlic, Mushroom, Peppercorn, Schezwan, Gravy

PREMIUM CUTS

HIGHEST QUALITY SELECTED BY OUR MASTER BUTCHER

“ 130 days grain fed aged 60 days 100% Black Angus beef delivers the strong flavour and consistently high level marble ensure our customers have a superior eating experience. ”

SIRLOIN 28.95	RIB EYE 31.95	DEXTER RIB 35.95
250g	250g	EYE CAP 300g
One of our most popular steaks, the outside layer of fat gives gives sirloin steak its robust flavour & tenderness.	Rib eye steaks are the choice of many steaks lovers. Rich marbling and a ribbon of fat adds depth of flavour & moisture.	Sliced beef combining ribeye flavour and filet tenderness, served with grilled baby carrots.

“ Dexter, an old native heritage breed, this breed has a high level of marbling which makes it extremely tender, dry aged for 60 days. ”

T-BONE 375g 33.95	FILLET 250g 36.45
A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.	The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

All premium steaks served on a wooden board with vine ripened roasted tomatoes, stacked triple cooked chips, seasoned watercress salad and a choice of its own signature peppercorn sauce or our home-made chimichurri sauce.

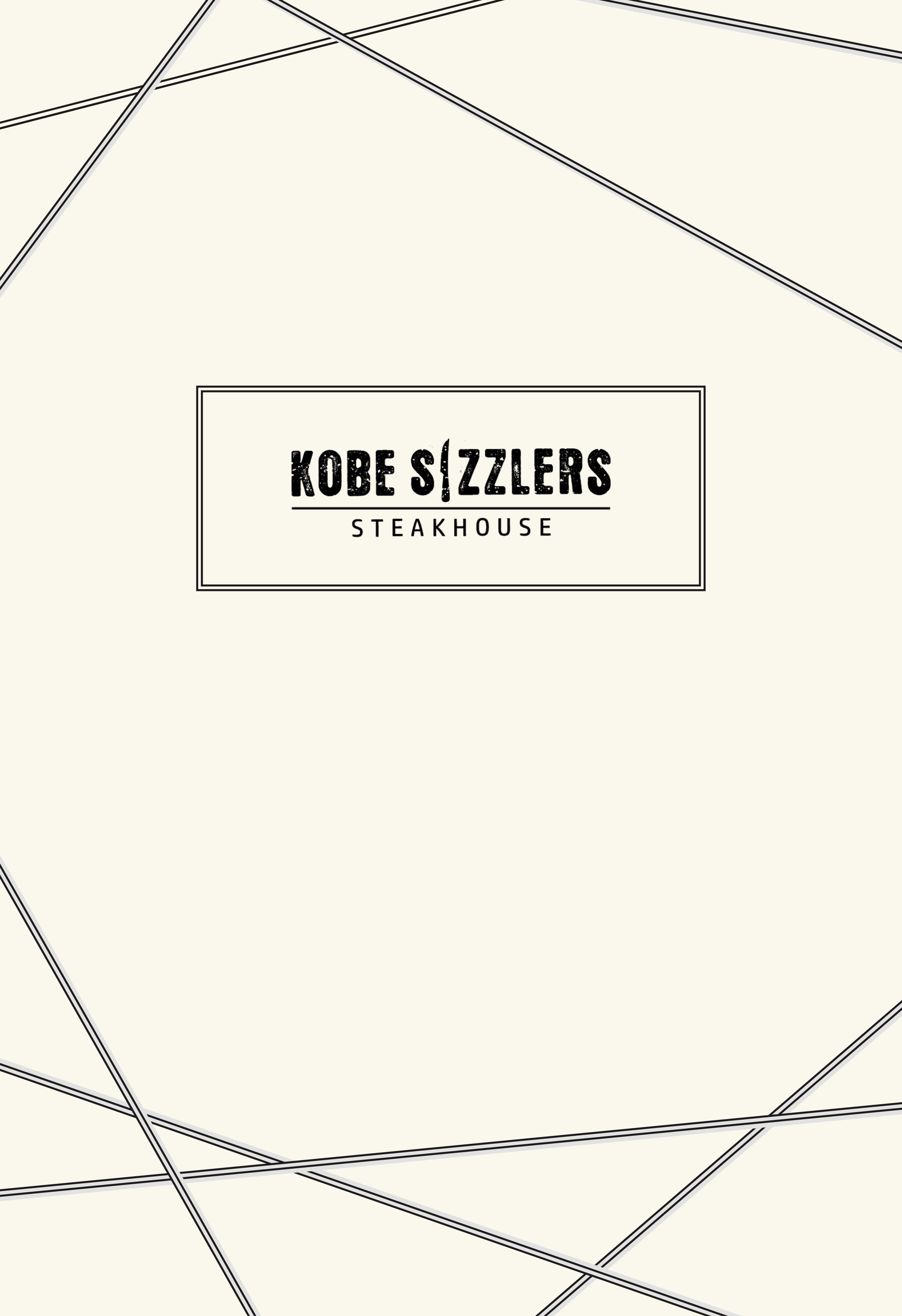
ENHANCE YOUR PREMIUM STEAK WITH BONE MARROW & FRIED ONIONS WITH DIJON MUSTARD +6.5

SALADS

CHICKEN CAESAR	17.95
Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our special classic Caesar dressing.	
FLAME-GRILLED STEAK	23.95
8oz wagyu rump steak served on a bed of rocket and baby jem lettuce with a chimichurri dressing topped with avocado, tomatoes, cucumber and crispy onions.	
GRILLED HALLOUMI	17.95
Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing.	
ARUGULA SALAD	13.95
Baby rocket slad served with pomegranate, parmesan cheese, red onion, with a pomegranate dressing	

SIDES

CRISPY ONION RINGS	5.95
SERVED WITH TARTAR SAUCE	
TRIPLE COOKED CHIPS/FRIES	4.95
TRUFFLE PARMESAN +3 GARLIC & HERB +2	
DRAGON FRIES	10.95
Triple cooked chips in garlic mayo and sriracha, with red cabbage, carrots, spring onion and sesame seeds.	
MAC AND CHEESE	5.95
CREAMY MASH POTATO	4.95
HOME-MADE COLESLAW	3.95
FREE RANGE FRIED EGG	2.45
EXTRA SAUCE	2.95
NOODLES OR RICE	3.95

The background of the entire page is composed of several thin, dark lines that intersect at various angles, creating a complex, abstract geometric pattern. These lines are primarily black or dark grey, with some having a slight blue or grey shadow effect, giving the design a modern, architectural feel.

KOBE SIZZLERS

STEAKHOUSE