



THE OLD BOATHOUSE

STEAK & GRILL MENU

Choose your steak or grill and add an accompaniment

Steaks & Grills

Gloucester Old spot pork cutlet 7oz	£14.95
Venison steak 6oz	£14.95
Barnsley chop 7oz	£12.95
Leg of lamb steak 8oz	£14.95
Rump steak 10 oz	£13.95
Fillet steak 6oz	£19.95

Accompaniments

- Triple cooked chunky chips
- Garlic salt chips
- French fries
- Creamed potato
- Dauphinoise potato
- Mixed salad

All served with home-made onion rings, roasted tomatoes, mushrooms, watercress and a herb butter

Why not add your favourite sauce for only £1.95

- Béarnaise
- Creamy Mushroom
- Peppercorn
- Red wine jus

(v) Denotes suitable for vegetarians. Prices are inclusive of VAT at current rate. Service is at your discretion.
Game and poultry dishes may contain pieces of shot.
All weights are approximate before cooking. 1oz = 28g uncooked weight.



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Gloucester Old Spot Pork Cutlet:

The Gloucester Old Spot pig is a rare breed that has a distinct layer of back fat and marbling within the meat. It is this layer that means that when the meat is cooking, it is being basted in its own juices making the meat succulent and full of flavor. The meat is a pinky/red-colour, a little lighter than beef.

Venison Steak:

This meat comes from deer and has a flavor reminiscent of beef, but is richer and can have a gamey note. Venison is leaner and therefore healthier than beef steak. Often served with sweeter sauces such as berries or even chocolate!

Barnsley chop:

A Barnsley Chop is a lamb chop taken from right across the loin which becomes a double sided chop. It is sometimes referred to as a saddle chop as it is cut across the saddle producing a double loin chop with a little under fillet all in one.

Leg of Lamb steak:

Lamb leg sirloin chops are cut from the sirloin section of the leg and contain backbone and part of the hip bone, which vary in shape. Muscles include the top sirloin, tenderloin, and flank.

Rump Steak:

Is a cut of beef taken from the hindquarters of a cow, which is known as the rump or round. This area is the leanest area of a cow and the meat derived from this section has less fat and marbling associated with it.

Fillet Steak:

The tenderloin runs along both sides of the spine, and usually is harvested as two long cylindrical cuts of beef. Sliced along the short dimension, creating roughly round cuts. The cuts (fillets) from the small forward end are filet mignon. Those from the center are tournedos, however, some butchers in the United States label all types of tenderloin steaks "filet mignon." The shape of the true filet mignon is a hindrance when cooking, so most restaurants sell steaks from the wider end of the tenderloin as it is much more presentable.