



# The Gaslight Grill

Selection of breads with balsamic vinegar and olive oil £2.50  
Marinated olives £2.50

Grilled asparagus and black pudding rolls with baby ruby chard and roasted red onion dressing £7.50

Pan fried scallops on mint and pea purée with radish and lambs lettuce £8.50

Gaslight salad of Crayfish, cherry tomatoes, stilton, cashews and bacon £6.50

Homemade chicken liver and sherry pâté, served with homemade brioche £6.00

Ham hock salad, with garden peas and watercress, dressed with a cider and brown mustard vinaigrette £6.00

## *Beef on the Grill*

Sourced from Essex and Suffolk herds, 28 day hung, served with roasted garlic, thrice cooked hand cut chips, leaves and your choice of three sauces

350g Rump steak £22.00, 350g Rib eye steak £24.00, 350g Sirloin steak £27.00

Fillet steak at 200g/300g 100g/£12.50 Chateaubriand at 400g/600g/800g 100g/£12.50

## *The Rest*

Slow roasted pork belly with a honey and English mustard glaze, served with marjoram and new potato rosti and spring greens £16.00

Grilled lamb rump with parsley and walnut pesto, curly kale, celeriac and parsnip mash, rosemary jus £15.50

Smoked Haddock, poached in saffron cream served with sauté truffle potatoes, spinach, raisins and banana shallots £18.00

Pan fried Gray Mullet with roasted fennel, sun dried tomatoes, broad beans and a yellow pepper dressing £18.00

British allotment tart, filled with summer vegetables on a bed of quinoa £11.50

Sides all at £3.00 each

Hand-cut thrice cooked chips / Thin fries

Baby spinach and shallots / Mixed roasted seasonal vegetables

Spring greens / British garden leaf sala

*The mirrored doors to the Gaslight open around 10.30pm on the weekends, allowing two ambiances to become one.*



# The Gaslight Grill

Choose three sauces with steak dishes

Sauces will rotate seasonally, your server will talk you through any specials and guide you with recommendations

**Bacon jus** - signature Gaslight Grill sauce made from premium British bacon and veal jus

**Walnut and black truffle jus** – Autumn sauce with an earthy flavour that goes nicely with beef

**Garlic and chive aioli** – cold sauce complimenting all our steaks

**Lingham's chilli and Havana Rum** - hot, only for the brave, great with grilled meat

**Green peppercorn sauce** - creamy sauce using our homemade veal jus with green pepper corns for added flavour, great with grilled meat

**Stilton and parsley sauce** – creamy yet strong flavoured sauce that steak lovers will find irresistible

**Spicy tomato salsa** – fresh red chilli, onion, capers and parsley. A refreshing sauce with a kick

**Béarnaise sauce**- warm tarragon infused Hollandaise sauce. A classic sauce for steak

**Smoky Bowmore Whiskey sauce** - single malt woody flavoured whisky sauce that goes very well with grilled beef. Chefs favourite

**Black Fox Cider & mustard** - sweet jus with punch from whole grain mustard.

**Cep and cognac cream** - Earthy tasting wild growing mushroom sauce complimented by Courvoisier cognac

**Caper & tarragon butter** - butter that melts over your steak with added flavour of capers and tarragon

**Hoxton Stout sauce** - sauce where the bitterness of Hoxton Stout is balanced with a sweet under note of natural blossom honey

**Tomato hollandaise with capers and anchovy**- classic sauce with a twist which goes nicely with fillet steak

**Wild mushroom and vermouth jus** - mixed wild mushrooms and sweet vermouth jus. Great with grilled meat. Cooked without cream it is good alternative for dairy intolerant diners.

**Hickory smoked chocolate** – a smokey chocolate sauce. Goes well with steak.

## Join us on a Sunday for a roast

Corn fed free range chicken, Fore Rib of Sussex Red beef, or slow roasted pork belly

All served with honey roasted carrot mash and roasted parsnips, roasted potatoes, seasonal greens, a big fluffy Yorkshire pudding and gravy £13.50

Veggie Wellington with all the Sunday goodies minus the meaty bits £10.50

Ham hock on a bun with poached eggs and hollandaise sauce £8.50  
also available with smoked salmon or baby spinach