

The dishes on this menu are made with ingredients which do not contain gluten or wheat. If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.

†Please ask if we have a dedicated NGCI fryer. Need any more information? Please ask a member of the team.

NGCI MENU

NIBBLES

Marinated olives (VE) 2.95

SHARER

BAKED BRITISH CAMEMBERT (V) 11.95

with honey & thyme, red onion & balsamic jam, charred Genius™ bread

STARTERS

KING PRAWN & CRAB BRUSCHETTA 7.25

on Genius™ bread, Marie Rose sauce, smoked paprika, charred lemon

POACHED ASPARAGUS AND HERITAGE POTATO SALAD (V) 7.25

soft boiled free-range egg, brown butter hollandaise, parsley

CHARGRILL OVEN-COOKED STEAKS

All our steaks are served with triple-cooked chips†, a smoked flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP† 17.95

Recommended medium

one of the tastiest cuts; all about the flavour

8OZ SIRLOIN† 20.95

Recommended medium rare

this is a lean, tender and juicy cut

8OZ RIB EYE† 23.95

Recommended medium

nicely tender & packed with flavour

8OZ FILLET† 26.95

Recommended medium rare

the most prized cut and incredibly tender

12OZ ARGENTINIAN RIB EYE† 29.95

Recommended medium

exceptional quality beef from Argentina with great marbling which creates a superior flavour

LARGER CUTS

18OZ BRITISH CÔTE DE BOEUF† 31.95

Recommended medium

a bone-in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

16OZ CHATEAUBRIAND 56.00

(28.00 per person)

Recommended medium

the classic cut to share, taken from the centre tenderloin, next to the fillet

Béarnaise (V) / Chimichurri (VE) /

Peppercorn sauce 1.95 each

NGCI MENU

let's lunch

AVAILABLE MONDAY – FRIDAY,
12PM – 3PM ONLY

SANDWICHES

All our sandwiches are served on Genius™ bread
with home-made slaw and a salad garnish

BEETROOT HUMMUS (V) 7.50

crunchy vegetable slaw, baby leaf spinach,
chipotle relish

CAJUN CHICKEN CLUB 9.50

crispy maple smoked bacon, little gem lettuce
and sun-dried tomato mayonnaise

LIGHT BITES

ORANGE MARMALADE GLAZED HAM† 8.95

poached free-range egg, triple-cooked chips†,
pineapple slaw

MAINS

ROPE-GROWN THAI-STYLE MUSSELS† 15.00

coconut milk, spring onions, micro coriander,
chilli, pomegranate seeds, skinny fries†

CHARRED VEGETABLE SALAD (VE) 9.95

gem lettuce, chillies, coriander, toasted
sesame seeds & Thai sesame dressing

Add Halloumi (V) 3.00 or

Grilled Chicken 4.00

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50

braised rice, cucumber & coconut
yogurt tzatziki

SIDES

Skinny fries† (VE*) 3.50

Sweet potato fries† (VE*) 3.50

Triple-cooked chips† (VE*) 3.50

Charred vegetable salad (VE) 3.50

DESSERTS

GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce,
honeycomb

CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50

red berry coulis, raspberry sorbet

SUMMER PAVLOVA (V) 6.50

baked meringue, poached summer berries, vanilla cream, basil

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product.

We do not include 'may contain' information. Our menu descriptions do not include all ingredients. As we use other foods containing gluten in our kitchens, we cannot declare that any of our dishes are gluten or wheat free.

Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk () next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and loz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. †Please ask if we have a dedicated NGCI fryer.*