



Dinner at the RED PUMP Steak House

June & into July

Hey, Hey the sunshine has arrived, and Spring is giving way to Summer. The veggie patch is growing fast, herbs are sprouting and so are the weeds!

A juicy Ham Hock Terrine with spring carrots provides a substantial starter while the baby squid with tomatoes is both light and tangy. The leg of pork in our French style Navarin mixes well with tarragon in a light white wine stock and using rump of local lamb for kebab meat ensures real taste in our kebabs finished with a tangy herby sauce. A lovely creamy smooth risotto shows off seasonal green veg which may change from week to week as we work our way through the veggie patch. A tasty tuna steak coupled with a classic Nicoise and finished with Basil Oil is ideal with our Rose from the Provence region.

Summer pudding is a must at this time of year and with clotted cream ... ahh.

Join our lovely neighbour Dot with a Knickerbocker glory or how about a Tart Tart !!

As usual lots to go at so enjoy

Jonathan

Nibbles & Starters

SEASONAL SOUP 4.95

MARINATED BLACK & GREEN OLIVES 3.95 ✓

SELECTION OF VEGGIES WITH CHERVIL HERB DIP 4.00 ✓

HOMEMADE FLATBREAD WITH GARLIC 3.50 ✓ + CHEESE 3.75

HAM HOCK TERRINE 5.95

Ham, leeks and carrots set in aspic served with peas pudding and granary bread

LAMBS KIDNEYS 7.25

One of our signature dishes, devilled our own way with tomato, chilli and garlic

ARTISAN BREADS WITH BALSAMIC DIPPING OIL 4.00 ✓

BLACK & WHITE PUDDING FRITTERS WITH MUSTARD MAYO 4.25

HUMMUS & FLATBREAD 4.00 ✓ SPICY CHICKEN WINGS & BBQ SAUCE 4.25

BUFFALO MOZZARELLA 5.25 ✓

Served on top of chargrilled aubergine with an Oregano and olive oil dressing

CALAMARI RIPIENE 6.25

Baby squid parcels chargrilled and served in a tomato cassoulet & toasted focaccia

Sharing Platters

VEGETARIAN 11.95 ✓ Olives, flatbread, hummus, Artichokes, crudité & dip

SEAFOOD 14.50 Prawns, smoked salmon and other fishy treats served with ciabatta bread

Pans & Pies

PORK NAVARIN 16.50

Classic French provincial stew with white wine, tarragon and new potatoes

LAMB KEBAB 18.75

Chargrilled and served with red onion and tomato salad with Salsa Verde

CREAMY FISH MORNAVY 14.50 **

Fresh and smoked fish with prawns served in a creamy white sauce topped with grilled breadcrumbs and Gruyere cheese.

SUMMER VEGETABLE RISSOTTO 12.75 ✓

A mixture of green vegetables inside a velvet smooth Carnaroli risotto

THE PIE OF THE DAY 14.50 **

Made fresh daily, so limited availability (once they're gone; they're gone)

TUNA NICOISE 18.25

Char-grilled Tuna steak served on a warm salad Nicoise drizzled with basil oil

** The above dishes includes a small amount of vegetables as part of the dish and choice of hand cut chips, new potatoes or mash

Hand Cut Chips | Mash | New potatoes | Fresh Seasonal Veggies
Mixed Salad | Onion Rings | All 3.50

If you have an allergy to any foods please let your service staff know and they can provide info on the ingredients we use to help you make an informed and safe choice.

Please be advised our kitchens produce foods containing Gluten and Nuts

Flame Grilled Steaks

SIRLOIN 25.00 250g

Good old Sirloin, tender, tasty, best eaten rare to medium but can stand up to medium well

RIBEYE 25.00 250g

Bags of flavour, juicy and tender, eaten rare to medium but can stand up to medium well

FILLET 28.00 200g

Tender and very lean, enjoy it blue through to medium well

PICANHA 22.00 250g

Argentinian cut from the Rump, superb flavour but rare or med rare only, any more and it's like leather believe me!

BANQUET STEAK 26.00 250g

Sirloin with the fat trimmed off, grilled as you like then smothered in melted cheese & Worcestershire Sauce, truly unbelievable!

50 DAY DRY AGED PRIME RIB STEAK 5.50/ 100g (Avg.) 800g/ 44.00

The King of steaks. Succulent, rounded full flavour. Best eaten medium rare with our Chimichurri sauce. Share it if you have to but don't fight over the bone.

BLUE : Cold Red Centre

RARE : Cool Red Centre

MED RARE : Rosy Pink Inside

MEDIUM : Slight Pink Centre

MED WELL : Grey Centre

WELL DONE : Why Would You ???!

BUTTERFLY CHICKEN BREAST 16.50

Chargrilled 'Johnson & Swarbrick' chicken finished with a creamy, mustard, tarragon and "Lancashire Sauce" sauce

The above dishes are served with a small salad garnish and a choice of hand cut chips, new potatoes or mash

Sauces 1.75

Béarnaise | Peppercorn | Blue Cheese | Diane | Garlic Butter | Chimichurri

We do not levy a Service Charge.

Gratuities you may kindly wish to leave the staff for excellent cooking and service go 100% to them.



Lunch at the RED PUMP Steak House

How it works

Here we have a selection of really tasty dishes from which you can choose either 2 or 3 courses and we'll serve them with a smile and a great price. If you feel more adventurous then why not turn over and select one of the individually priced dishes, including our signature 40 Dry Aged Steaks, from our Dinner menu, either way we'll go out of our way to ensure you have a great dining experience.

Jonathan

2 Courses 18.00 3 Courses 22.00

SEASONAL SOUP 4.95

HAM HOCK TERRINE 5.95

Layered terrine served with peas pudding and toasted granary bread

LAMBS KIDNEYS 7.25

One of our signature dishes, devilled our own way with tomato, chilli and garlic

BUFFALO MOZZARELLA 5.25 ✓

Fresh Mozzarella on top of chargrilled aubergine with an Oregano and olive oil dressing.

CALAMARI RIPIENE 6.25

Baby squid parcels chargrilled and served in a tomato cassoulet, toasted focaccia

ALPE'S CUMBERLAND SAUSAGE AND MASH 11.95

Sticky onion gravy and creamy mash

CREAMY FISH MORNAY 14.50 **

Fresh and smoked fish with prawns served in a creamy white sauce topped with grilled breadcrumbs and Gruyere cheese.

SUMMER VEGETABLE RISSOTTO 12.75 ✓

A mixture of green vegetables inside a velvet smooth Carnaroli risotto

THE PIE OF THE DAY 14.50 **

Made fresh daily, so limited availability (once they're gone; they're gone)

FISH & CHIPS 12.95

North Atlantic cod loin in a crispy beer batter with scampi, garden peas and tartar sauce

VEGETARIAN SHARING PLATTER 11.95 ✓

Olives, flatbread, hummus, Artichokes, veggies & dip

SEAFOOD SHARING PLATTER 14.50

Prawns, smoked salmon and other fishy treats served with Focaccia bread

Hand Cut Chips | Mash | New potatoes | Fresh Seasonal Veggies

Mixed Salad | Crispy Onion Rings | All 3.50

Sandwiches

SOUP & SANDWICH COMBO 6.95

Half a sandwich with a small bowl of soup

CHEESE, ROAST HAM & CHUTNEY 5.95

ROASTED VEGGIES & HUMMUS 5.95

PRAWNS & MARIE ROSE 7.50

STEAK SANDWICH 8.50

Chargrilled and served on ciabatta

Burgers

NAKED RUNNER 9.95

Without a stitch on!

SWISS BURGER 10.95

Smothered in Emmental

THE NEW YORKER 12.95

Cheese, smoked bacon, pickles & 1,000 Island

THE BIG KAHUNA + 4.00

Any of the above with a double burger

Drinks from the Bar

ALES, LAGERS & CIDERS

Cask Ale: 3.5% to 4.0%	1	Pint	3.50
Cask Ale: 4.1% to 4.4%	1	Pint	3.75
Cask Ale: 4.5% +	1	Pint	4.00
Guinness	1	Pint	4.00
Amstell	1	Pint	3.75
Estrella	1	Pint	4.00
Aspalls	1	Pint	3.70
Half pints, 50% of full pint price			

Magners cider	568	ml	4.00
Erdinger Non Alcoholic	500	ml	3.50
Samuel Adams	330	ml	4.25
Peroni	330	ml	4.25
Asahi	330	ml	4.25
Black Sheep Ale	330	ml	4.25
Rekorderlig: Mango & Rasp	500	ml	4.35
Rekorderlig: Straw & Lime	500	ml	4.35
Rekorderlig: Wild Berries	500	ml	4.35

LIQUEURS

Liqueurs (fruit, cream base)	50	ml	3.75
Liqueurs (spirit base)	35	ml	4.25

SPIRITS & LIQUEURS

Smirnoff Vodka	35	ml	3.50
Gordons Gin	35	ml	3.50
Craft Gins (see Gin Menu, from)	35	ml	4.25
Bacardi Rum	35	ml	3.50
Captain Morgan's Rum	35	ml	3.50
Famous Grouse Whiskey	35	ml	3.50
Jack Daniels	35	ml	4.00
Jameson Irish Whiskey	35	ml	4.00
Bushmills Black Bush	35	ml	4.50
Malt Whisky (see Malt list, from)	35	ml	5.75
Hennessey VS	35	ml	4.50
Southern Comfort	35	ml	3.50
Martini	50	ml	3.00
Campari	50	ml	3.50
Pernod, Pastis	35	ml	3.50
Sherry: Cream	50	ml	3.25
Sherry: Amontillado	50	ml	3.25
Sherry: Tio Pepe	50	ml	3.25
Port - Ruby	50	ml	3.00
Port - Tawny 10 yr	50	ml	5.00

SOFTS & MIXERS

Schweppes: Orange Juice	200	ml	1.80
Schweppes: Tomato Juice	200	ml	1.80
Schweppes: Pineapple Juice	200	ml	1.80
Schweppes Tonic/ Slimline	200	ml	1.80
Schweppes Bitter Lemon	200	ml	1.80
Schweppes Ginger Ale	200	ml	1.80
Fevertree Tonic/ Light	200	ml	2.20
Fevertree Mediterranean Tonic	200	ml	2.20
Fevertree Elderflower Tonic	200	ml	2.20
Fevertree Aromatic Tonic	200	ml	2.20
Fentimans: Ginger Beer	330	ml	3.25
Fentimans: Cloudy Lemonade	330	ml	3.25
Appletize	275	ml	3.00
Bottle green Elderflower	275	ml	3.00
Frobisher: Orange & Passionfruit	200	ml	3.00
Frobisher: Apple & Mango	200	ml	3.00
Frobisher: Apple & Raspberry	200	ml	3.00
Bottle Coca Cola	200	ml	1.80
Bottle Diet Coke	200	ml	1.80
Bottle Water, (Still, Sparkling)	330	ml	1.80
Softs Tap (coke, lemonade, etc.)	1/2	Pint	1.80
Softs Tap (coke, lemonade, etc.)	1	Pint	2.75

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