
STARTERS

ROASTED BEETROOT SALAD

grilled broccoli, halloumi £9/£14

SEARED SCALLOPS

thick cut bacon, salsa verde £12

BURRATA

fried aubergine, basil £10

ROFFORD FARM BEEF RILLETTES

grilled bread, cornichons £8.⁵⁰

CORNISH COD GOUJONS

tartar sauce £9

BEEF

CHEF CUTS

CHATEAUBRIAND

head of the whole fillet,
soft & luxurious £3.²⁵/oz

PORTERHOUSE

sirloin & fillet on a thick
t-shaped bone £1.⁹⁵/oz

CÔTE DE BOEUF

ribeye on the bone £2/oz

DOUBLE ENTRECÔTE

cut where rib meets loin £1.⁹⁰/oz



SINGLE CUTS

RIBEYE (10oz) £27

CENTRE CUT FILLET (8oz) £30

SIRLOIN (10oz) £25

all steaks served with
beef dripping fries, béarnaise
& green salad

BLACK ANGUS BURGER

10oz steak burger minced with chilli, onion,
garlic & capers £17

CLASSICS

ROASTED COD STEAK

grilled broccoli, hollandaise £17

PEPPERED STEAK SALAD

fillet steak, spring onion, warm tomatoes,
salsa verde £16

CHARGRILLED TUNA STEAK

avocado, tomato & red onion salsa £16

FISHERMAN'S PIE

grilled broccoli £14

SPUDS

BEEF DRIPPING FRIES

RED SKINNED MASH

GRILLED SWEET POTATO

all £4

VEGETABLES

GRILLED BROCCOLI

CREAMED SPINACH

THICK CUT ONION RINGS

FRIED AUBERGINE

GARLIC GREEN BEANS

BUTTER LETTUCE

avocado

all £4.⁵⁰

JUG OF SAUCE

BÉARNAISE

SALSA VERDE

PEPPERCORN

all £3

Sophie's
STEAKHOUSE

Any allergies or dietary requirements? Just ask a member of the team
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



WINE 125ml / bottle

WHITE

HOUSE France	£5/20
SHARPHAM ESTATE 2014, Devon, England	£5. ⁵⁰ /26
PICPOUL DE PINET 2015, France	£5. ⁷⁵ /28
SAUVIGNON BLANC 2015, L'Enclos Caillou, France	£6/29
ALBARIÑO 2015, Anima de Raimat, Spain	£6. ²⁵ /31
ARCHANGEL PINOT GRIS 2014, New Zealand	£7. ²⁵ /36
CHABLIS 2015, Domaine Defaix, France	£7. ⁵⁰ /38
CLOUDY BAY 2016, Sauvignon Blanc, NZ	£8. ⁵⁰ /45
PULIGNY-MONTRACHET 2013, Domaine Pernod-Belicard, France	£65

ROSE

PROVENCE ROSE 2015, Château Paradis, France	£6. ²⁵ /30
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10°Z MARTINIS

CHILLI Stoli vanilla vodka, chilli, passion fruit, sugar syrup	£12
LYCHEE vodka, gin, lychee juice, ginger, lemongrass	£12
CUCUMBER & MINT gin, fresh cucumber, mint, pressed apple juice	£12
ENGLISH SPARKLING PEAR pear vodka, elderflower, Nyetimber	£12
PORN STAR passoa, vanilla, peach vodka, peach & passion fruit purée, a shot of champagne	£12
WHISPERING TED vodka, Krupnik, lemon, pressed apple	£12

BEER pint

HEINEKEN	£5. ⁴⁰
COAST TO COAST PALE ALE	£5. ⁵⁰
BIRRA MORETTI	£5. ⁵⁰
GUEST BEERS	see board

RED

HOUSE France	£5/20
CABERNET SAUVIGNON 2015, Ajaya, South Africa	£5. ⁵⁰ /26
CABALETTA 2015, Rosso Delle Venezie, Italy	£6/29
PINOT NOIR 2014, James Bryant Estate, USA	£6. ⁷⁵ /34
CÔTES DU RHÔNE VILLAGES 2014, Bramadou, France	£7 /35
ZINFANDEL 2014, Napa Valley, USA	£7. ²⁵ /37
RIOJA RESERVA 2012, Barón De Ley, Spain	£7. ⁵⁰ /38
SAURUS MALBEC 2013, Patagonia, Argentina	£8/43
COONAWARRA CABERNET SAUVIGNON 2013, Leconfield, Australia	£44
MARGAUX 2012, Maison Sichel, France	£8. ⁵⁰ /45
MAGNUM (1.5L) 2012, Henri Lurton, Brane-Cantenac, France	£100
PINOT NOIR 2013/14, Marion's Vineyard, Schubert, New Zealand	£55
GRAMERCY CELLARS SYRAH 2012, Washington, USA	£60
HENSCHKE ESTATE 2012, Barossa Valley, Australia	£70
BRUNELLO DI MONTALCINO 2008, Ugolforte, DOCG, Italy	£80
SNOWDEN 2010, Cabernet Sauvignon, Napa Valley, USA	£100
CHÂTEAU BATAILLEY 2009, Grand Cru Classé, Pauillac, France	£125

SPARKLING 125ml / bottle

NYETIMBER Classic Cuvée MV Brut, West Sussex, England	£11/50
VEUVE CLICQUOT Yellow Label NV, Reims, France	£12/60
VEUVE CLICQUOT ROSÉ NV, Reims, France	£70
PROSECCO SPUMANTE extra dry, La Tordera Alne, NV, Italy	£8/35