



Valentines Steak Experience

14TH FEBRUARY

STARTERS

OTB Scotch Egg 10

Soft boiled free range egg encased with sausage meat, Clonakilty black pudding fried in panko crumb, wholegrain mayo & chorizo crisp
(1 (wheat), 3, 6, 9, 10, 12)

Cauliflower Velouté 8

Cashel blue & port cream, homemade brown soda bread
(1 (wheat), 3, 6, 7, 9, 12)

PREMIUM CUTS

(All steaks are served with buttermilk fried onions, Portobello mushrooms, chunky chips & 2 sauces of choice)

227g Black Angus Sirloin Steak 34

170g Tournedos Rossini 44

Truffle & madeira sauce, crisp croutons
(Served Medium)
(1(wheat), 3, 7, 9, 10, 12)

T-Bone Steak 48

Best of both world, combines delicate tenderloin with a bold striploin side

Honey Hot Chicken Salad 11

Flame grilled marinated chicken pieces, baby gem, radish, carrot, red onion, roast pepper & blue cheese ranch
(3, 7, 8, 12)

Prawn Pil Pil 13

Tiger prawns sizzled in a rich garlic & chilli olive oil, toasted sourdough bread
(1 (wheat), 2, 12)

SHARING CUTS

(All sharing steaks are served with buttermilk crispy onions, potato gratin, chunky chips & broccoli hollandaise)

1000g Tomahawk Steak 78

Peppercorn sauce, Café de Paris Butter
Carved table-side

450g Chateaubriand 88

Peppercorn sauce, Café de Paris Butter
Carved table-side

CHOICE OF SAUCES / BUTTERS

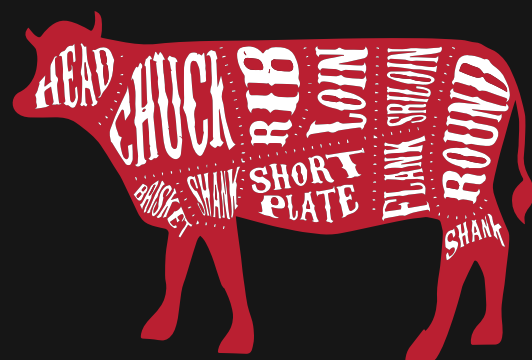
- Béarnaise sauce
- Garlic butter
- Café de Paris
- Peppercorn sauce
- Madeira Jus

SIDES

- Chunky chips 4
- Sweet potato fries 5
- Onion rings 4
- Portobello mushrooms 4
- Champ potatoes 4
- Mini Caesar Salad 4
- Broccoli Hollandaise 5
- Italian Fries 7

Allergen Information

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs



All our steaks are cooked in our Josper oven with temperatures reaching 500° C, where intense heat & charcoal work together to lock in flavour. This creates a perfect sear, while keeping the meat beautifully juicy inside.

@offthebonelimerick

Sample Menu



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