

THE BERTIE ARMS  
PRESENTS...

# Steak & Fish

LAST FRIDAY OF EVERY MONTH - FROM 5.30PM - 8.30PM

30<sup>TH</sup> AUGUST / FRIDAY 27<sup>TH</sup> SEPTEMBER / 25<sup>TH</sup> OCTOBER

## FISH FOR ONE

**Pan Seared Gurnard** - Cajun spiced corn velouté, crab & chorizo croquettes, tenderstem broccoli & chimichurri sauce (gf) £19

**Tom Yum Thai Broth** - king prawns, crevettes, mussels & clams, lotus root, crispy fried noodles (df) £19

**Beer Battered Haddock Fillet** - triple cooked chips, crushed minted peas, charred lemon, homemade tartare (gf) £18

## FISH FOR TWO

(pre-ordering is recommended to secure these dishes)

**Seafood Platter** - whole baked sea bass, dressed crab, crevettes, monkfish scampi, fresh moules, roast new potatoes, sea vegetables, Romesco sauce, anchovy & olive focaccia £70

## STEAK FOR ONE

**8oz Beef Sirloin** (gf, df) £24

**8oz Maple Glazed Pork Ribeye** (gf, df) £18

**10oz Herb Marinated Bavette of Beef**, served medium rare (gf, df) £19

**8oz Lamb Rump** (gf, df) £25

## STEAK FOR TWO

(pre-ordering is recommended to secure these cuts)

**Cote de Beouf** (gf, df) £70

**16oz Chateaubriand** (gf, df) £70

All steaks are served with confit cherry vine tomatoes, roasted field mushroom and a choice of:

Triple cooked chips (ve, gf, df) ● Rosemary & garlic fries (ve, gf, df) ● Sweet potato fries (ve, gf, df)


Bone marrow, garlic & chive mash (gf) ● Caesar leaves with crispy pancetta & shaved old Winchester cheddar (v, gf)

And a Sauce: Green & pink peppercorn (v, gf) ● Rennet & rind blue cheese (v, gf) ● Diane (gf) ● Bordelaise (gf, df)

All dishes are subject change due to seasonality & availability.


Plant based options available on request. Booking strongly recommended.

[thebertiearms.co.uk](http://thebertiearms.co.uk)

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