

CHEFS CREATIONS MENU

“MENU CHANGES EVERY MONTH”



All of our chefs are very involved in the development and creation of our core menu which we change every year.

However, food at the Beef Tub is so much more than just our menu. We wanted to take advantage of the seasonality of products, we wanted our chefs to have the opportunity to vent the creativity that they crave, we wanted to keep our own front of house fresh and impassioned and we wanted our guests to have both a wide and original (if not perhaps sometimes even a little quirky or whacky) choice.

This menu is a direct result of a challenge to our chefs, often enhanced by input from both staff and guests.



BEEF TUB SUNDAY ROAST

Every Sunday we all look forward to that Great British tradition ... “The Sunday Roast!”

We will always have Roast Beef on the go and at least one other choice so you can either go all in or mix and match!

£10.95

Please check with your waiter to see which other roasts are on.

THE CREATIONS

STARTERS...

Tiger Prawns and Mussels in a fresh Herb and Garlic Butter with warm a Baguette.

By: Davie/Clint ☒ ☑ £5.99

Garlic, Cream, Mushroom and Bacon Crumble served with Spelt Bread.

By: Davie ☒ ☑ ☑ £4.99

MAINS...

Braised Feather Blade with Beetroot

Finished off with a Horseradish and Mustard Crème Fraîche ... served on Barley

By: Lara/Keili ☒ ☑ £15.50

Grilled Salmon with a Lemon Herb Crust

with a Medley of Roasted Tomatoes and Giant Chips.

By: Davie £11.75

Chicken & Chorizo Cassoulet

with Butterbeans and Warm Bread.

Comfort to the core!

By: Lara ☒ ☑ ☑ £12.50

Vegan Penang Curry

Cauliflower, Mangetout and Red Peppers in a delicate Coconut Sauce ... served with Brown and White Mixed Rice.

By: Team ☒ ☑ ☑ ☑ £11.75

DESSERTS...

Apple and Plum Tarte Tatin

served with Vanilla Ice-cream.

(Please allow time for cooking)

By: Lara £5.90

Crêpes Suzette Style

served with Cointreau Ice-cream.

By: Lara £5.90