

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...

Stuffed Pepper Dews

with Cream Cheese and a Side Salad.

By: Davie Ⓢ **£4.99**

Smoked Mackerel & Parsley Pâté

with a Whole Grain Mustard Glaze and Oatcakes.

By: Lara Ⓢ **£4.99**

MAINS...

Good ol' Fashioned Fish Pie

with a Mature Cheddar Mash served with Vegetables.

By: Davie **£11.50**

Hearty Ox-Tail on the Bone

served with Balsamic Shallots and Crushed Baby Potato.

By: Lara Ⓢ **£15.50**

Wild Rice and Spinach Honey Roast

garnished with Pea Shoots.

By: Davie Ⓢ Ⓢ Ⓢ **£11.75**

Traditional Lamb Moussaka

with a side portion of Garlic Bread.

By: Lara Ⓢ **£12.50**

DESSERTS...

Banana Sponge Pudding

with Salted Caramel Sauce, served with Walnut Ice-cream

By: Davie Ⓢ **£5.90**

Pumpkin and Cinnamon Pie

with Cinder Toffee Ice-cream.

By: Lara Ⓢ Ⓢ **£5.90**