

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...

Jalapeno and Cheddar Pillows

served with Farmhouse Chutney.

By: Lara **£4.95**

Chicken and Chorizo Skewer

with a Roasted Garlic and Tomato Drizzle.

By: Ella **£5.95**

MAINS...

Ham Hock in an Apple Cider Sauce

served with a Root Vegetable Crush.

By: Davie/Jamie **£14.75**

Grilled Haddock with King Prawns

drizzled with a Lemon Parsley Sauce, served with Baby Potatoes and Asparagus.

By: Davie **£11.95**

Macaroni Cheese with Bacon

topped with Crispy Onion, served with a fresh Salad.

By: Jamie **£9.95**

Roasted Red Pepper

stuffed with Basil Pesto Risotto, served with a fresh Salad.

By: Davie **£11.95**

DESSERTS...

Cloutie Dumpling Crème Brûlée

served with a Spiced Pear Compote.

By: Jamie **£4.90**

Good ol' fashioned Treacle Tart

served with Gingerbread Ice-cream.

By: Lara **£4.90**