



THE
HERD
STEAK RESTAURANT

STARTERS

CALAMARI 9.95
lightly seasoned fried
squid rings served with saffron aioli

HALLOUMI CHEESE ✓ 8.95
pan-fried and marinated,
served with tomato chutney

CHICKEN LIVER PÂTÈ BOARD 10.95
with herd red onion chutney,
served with toasted homemade bread

KING SCALLOPS 13.95
with crispy speck and homemade pea purée

DUCK RILLETTE 11.95
shredded confit duck leg
served with toasted ciabatta,
rocket and shallot salad

CHAR-GRILLED KING PRAWNS 12.95
served with a chilli and garlic butter

THE HERD CHARCUTERIE BOARD

1 TO 2 PEOPLE 18.95
2 TO 3 PEOPLE 26.95

THE HERD STARTER BOARD 28.95

selection of rich Italian cured meats,
char-grilled king prawns, calamari,
pan-fried halloumi and chicken
liver pâté served on homemade focaccia

STEAKS

10oz	CENTRE CUT SIRLOIN STEAK	31.95
10oz	RIB EYE STEAK EXTRA MARBLING	35.95
8oz	PRIME FILLET STEAK	39.50
16oz	T-BONE STEAK	42.50
16oz	PORTERHOUSE	42.50

THE HERD'S LEGENDARY SHARING PLATTER 82.50
8oz Rib Eye Steak, 8oz Sirloin Steak,
4oz Prime Fillet Steak
Served with twice cooked chips,
homemade thick cut onion rings
and two sauces of your choice

+ **ADD CHAR-GRILLED KING PRAWNS TO ANY STEAK** 8.95

CHOOSE YOUR STEAK SAUCE
included with your steak

- peppercorn
- blue cheese
- red wine jus
- mushroom & brandy
- bearnaise

+ **ADD GARLIC BUTTER** £1.50

ALL OUR STEAKS COME FROM
A LOCAL HERD CONSISTING OF
**ABERDEEN ANGUS
& HEREFORD CROSSES**
EACH PIECE OF BEEF IS HUNG
UNTIL IT REACHES ITS OPTIMUM
LEVEL OF MATURITY WHICH IS
USUALLY 21 TO 28 DAYS
BEFORE THE STEAKS ARE
PERFECTLY PREPARED BY OUR
LOCAL BUTCHER
WE PRIDE OURSELVES ON PROVENANCE

MAINS

CHAR-GRILLED FREE RANGE CHICKEN BREAST 21.95
served with a mini caesar salad and
twice cooked chips

PAN FRIED SALMON FILLET 22.95
served with seasonal vegetables and
pea purée, with a citrus drizzle

PESTO GNOCCHI 16.95
finished with roasted pinenuts and
vegan cheese **Ve**

SIDES

SEASONAL VEGETABLES 5.50

TWICE COOKED CHIPS 4.95

FRENCH FRIES 4.95

TRUFFLE AND PARMESAN FRIES 5.50

ROCKET & PARMESAN SALAD 5.95

CREAMED SPINACH 4.95

HERD THICK CUT PEPPER RINGS 4.95

SPINACH WITH GORGONZOLA & WALNUTS 5.95

ROSEMARY & GARLIC BABY POTATOES 5.50

MINI CAESAR SALAD 5.95

SAUTÉED SWEET POTATO 5.50

GARLIC & PARSLEY SAUTÉED MUSHROOMS 4.95

THICK CUT ONION RINGS 4.95

HERD MASHED POTATO 4.95

HOMEMADE FOCACCIA 5.95
with extra virgin olive oil
and balsamic reduction dipping
bowl served with marinated olives

If you suffer from any allergies please inform your waiter at the time of ordering and we will inform the kitchen.

Ve - Vegan **✓** - Vegetarian A 10% discretionary service charge will be added to your bill .