

PYRRILLA
STEAKHOUSE & BAR

ANNIVERSARY MENU

FIVE-COURSE MEAL £69.95 PER PERSON



INCLUDES A WELCOME DRINK OF YOUR CHOICE
A GLASS OF PROSECCO OR WINE, A BEER, OR A SOFT DRINK

TO BEGIN

House Sourdough

Made in-house, served with bone marrow and herb butter, and balsamic butter. **G D S**

STARTERS

Scallops

Scallops with onion, garlic, peppers and olive oil, finished with butter, lemon and parsley.

D M S SF

Steak Potato Boats

Tenderloin steak in potato boats, finished with creamy Parmesan and garlic sauce.

D

Creamy Mushrooms on Toast

Mushroom medley in white wine and cream, served on toasted sourdough.

G D S

Vegetarian Empanadas

Golden pastry filled with vegetables, served with a house salsa dip.

G D E

FROM THE GRILL

Fillet · Ribeye · Sirloin · Flank · D-Rump

All steaks are 300g, cooked to your liking and served with garlic and herb butter and triple-cooked chips.

D

SIDE ORDERS

Asparagus **D S**

Tenderstem broccoli **D S SE**

Cauliflower cheese **D G**

Mushroom medley **D**

MAINS

Grilled Sea Bream

Served with carrots, tenderstem broccoli, charred lemon and a dressed salad.

F S MU SE

Braised Beef Short Rib

With rich ancho chilli sauce, creamy potato mash, carrots and asparagus.

D S

Vegan Milanese

Golden panko-crusted aubergine topped with a layer of rich tomato paste, vegan cheese, chimichurri and delicate pea shoots. Served with salad and chips.

G SO MU S | VEGAN

Spatchcock Chicken

Flame-grilled chicken topped with chimichurri, served with salad and chips.

MU S D

DESSERTS

White Chocolate Red Velvet Cheesecake

Served with strawberry ice cream. **G D E**

Sticky Toffee Pudding

Served with vanilla ice cream. **G D E**

Chocolate Brownie

Served with vanilla ice cream. **G D E N**

ALLERGENS |

G

Gluten

D

Milk/Dairy

E

Egg

F

Fish

M

Molluscs

SF

Shellfish

SO

Soya

S

Sulphites

MU

Mustard

SE

Sesame

N

Nuts

CR

Crustaceans