



STARTERS



Calamari 9.90

Panko breaded calamari rings,
sriracha mayo, lime

Duck Bon Bons 9.90

Pulled confit duck leg, whole orange
purée, salad garnish

Grilled Belly of Pork 11.90

Teriyaki glaze, onion, crackling,
peppercorn sauce

Halloumi Cheese 9.90

Crispy fried, chilli sauce and mint
yoghurt

Dn'A Piri Piri King Prawns 11.90

Spicy Piri Piri n' tomato sauce, chorizo, crostini

Starter Platter enough for two people 24

Duck bon bons, crispy calamari and grilled Teriyaki pork belly with crackling, Sriracha
mayo and orange purée

Bread n' Olives enough for two people 12

Warm sourdough bread, Greek basil olives, truffle hummus, salted butter

MAINS



DnA Beef Burger 20

Prime beef mince, bacon, lettuce, tomato, cheese, sriracha mayo, onion, pickles, brioche
bun, homemade chips

Chicken Supreme 22

Confit garlic n' honey glaze, charred tenderstem broccoli, potato gratin, herb n' apricot
stuffing, creamy "Diane" mushroom sauce

Fish A La Meunière 24

Pan fried fillet of fish of the day, caper butter sauce, charred tenderstem broccoli, parsley
new potatoes



CLASSIC STEAKS



Our steaks are seasoned with sea salt & black pepper, best cooked medium rare, served with salad garnish and homemade chips

Picanha Rump 8oz	24
Sliced succulent Brazilian cut from rump cap	
Classic Sirloin 10oz	29
British favourite, perfectly balanced flavour	
Surf & Turf	30
Brazilian picanha steak topped with 3 sautéed king prawns in "Manosso" chimichurri	
DNA Mix Grill	32
Honey & garlic glazed chicken supreme, picanha steak, teriyaki glazed pork belly	
Dry Aged Rib Eye 12oz	34
Richly marbled for full flavour and juicy texture	
Centre Cut Fillet 8oz	38
Very tender n' lean cut from centre of the tenderloin	
T-Bone Steak 18oz	38
New York strip and tenderloin fillet on the other side, T-bone cut from short loin	

SAUCES



Creamy Whiskey & Green	3.90	Creamy "Diane" Forest	3.90
Peppercorn		Mushroom	
"Manosso" Brazilian	2.90	Confit Garlic & Tarragon	2.50
Chimichurri		Butter	



SHARING PLATES FOR TWO PEOPLE

The DNA Steak Experience

Our signature selection of classic sirloin, center cut fillet and picanha rump, homemade chips, steakhouse garnish, whiskey & green peppercorn sauce

79

Mix Grill Platter

Picanha steak, two chicken supremes, two teriyaki pork belly, crackling, homemade chips, steakhouse garnish, creamy "Diane" mushroom sauce

59

Upgrade your Chips to Truffle Oil & Parmesan Cheese or Chorizo & Sriracha Mayo 2.90

CLASSIC SIDE DISHES

Beer Battered Onion rings 6.90
Sriracha n' honey glaze

Tenderstem Broccoli 6.90
Charred on the grill, Parmesan
cheese

Sautéed Chestnut Mushrooms 5.90
Confit garlic butter

Potato Gratin 6.90
Layered potatoes baked in creamy
three cheese sauce

VEGETARIAN

Moving Mountains® Cheeseburger

Plant based patty, cheese, lettuce, tomato, sriracha mayo, onion, pickles brioche bun, homemade chips, salad leaves

20

Plant - Based Steak

Vegan steak, garlic butter, homemade chips, roasted tomato, dressed salad

24



DESSERTS

Signature Sticky Toffee Pudding	9.90
Rich date sponge, hot toffee sauce, Madagascan vanilla ice cream	
Chocolate Fondant	9.90
Rich, warm chocolate fondant with a molten centre, Alphonso mango sorbet	
Eton Mess Sundae	8.90
Vanilla ice cream, strawberries, meringue, whipped cream	
Bourbon Vanilla Crème Brûlée	7.90
Silky vanilla custard, burned sugar crust, snickerdoodle shortbread	
Chocolate Knickerbocker Glory	7.90
Peanut butter & brownie ice cream, biscoff crumb, whipped cream	
Affogato	6.20
Vanilla ice cream with espresso coffee	
Noel's of Warwickshire Luxury Gelato	3.50 per Scoop
Madagascan vanilla - Salted caramel - Belgian chocolate - Peanut butter brownie - Alphonso mango sorbet - Vegan vanilla	

ILLY COFFEE

Espresso	2.90	Double Espresso	3.50
Flat White	3.60	Americano	3.20
Cappuccino	3.60	Latte	3.80
Calypso Coffee	7.20	Irish Coffee	7.20
Tia Maria		Jameson	
Belgian Coffee	7.20	French Coffee	7.20
Frangelico liquor		Cointreau	