

STARTERS

Calamari 9.90

Panko breaded calamari rings, sriracha
mayo, lime

Baby Camembert 10.90

Caramelized red onion chutney, crusty
baguette

Belly of Pork 11.90

Teriyaki glaze, crispy onion, peppercorn
sauce

DNA Piri Piri King Prawns 12.90

Spicy Piri Piri prawns, chorizo, crusty
baguette

Starter Platter to share 26

Pork belly with teriyaki sauce, confit duck leg bon bons with hot honey, breaded calamari rings
with sriracha mayo, crispy onions, salad garnish, cracking

Bread & Olives 12

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

OUR STEAKS

Prime British beef from trusted local farms, expertly aged and supplied by Joseph
Morris Butchers. Seasoned with sea salt and cracked black pepper, and served with
homemade steak chips and salad garnish

Picanha Steak 8oz 25

Sliced succulent Brazilian cut

British Sirloin 10oz 30

Perfectly balanced flavour

Dry Aged Rib Eye 12oz 35

Richly marbled for full flavour and juicy
texture

Centre-Cut Fillet 8oz 39

Very tender and lean cut from the centre
of the tenderloin

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

CHEF'S SIGNATURES

Chicken Supreme 24

Herb stuffing, tenderstem broccoli, potato gratin, forest mushroom "Diane" sauce

DNA Mix Grill 34

Honey roasted chicken supreme, sliced Brazilian picanha steak, teriyaki pork belly, homemade chips, salad garnish

DNA Beef Burger 20

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

Fish A La Meunière 24

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

Surf & Turf 30

Sliced Brazilian picanha steak, sautéed king prawns in "Manosso" chimichurri sauce, homemade chips, salad garnish

Moving Mountains® Burger 20

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

SHARING PLATTERS

THE DNA STEAK EXPERIENCE

Our signature selection of British Sirloin, Centre-Cut Fillet and Brazilian Picanha served with homemade chips, salad garnish, onion rings with hot honey & sriracha drizzle

79

MIX GRILL TO SHARE

Sliced picanha steak, two honey & garlic roasted chicken supremes, two teriyaki pork belly with chilli and crispy onions, homemade chips, salad garnish

62

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

SAUCES

Confit Garlic & Herb Butter 2.50

"Manosso" Brazilian Chimichurri 2.90

Creamy "Diane" Forest 3.90
Mushroom Sauce

Whiskey Green Peppercorn 3.90
Sauce

SHARING SIDE DISHES

Beer Battered Onion rings 6.90
Hot Honey & Sriracha Drizzle

Sautéed Chestnut Mushrooms . . . 6.90
Confit Garlic

Charred Tenderstem Broccoli . . . 6.90
Truffle Oil, Parmesan Cheese & Confit
Garlic

Potato Gratin 6.90
Baked with Mature Cheddar, Cream &
Crispy Onions

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
Tia Maria

Irish Coffee 7.20
Jameson

Belgian Coffee 7.20
Frangelico liquor

French Coffee 7.20
Cointreau



DESSERTS

Signature Sticky Toffee Pudding

Rich date sponge, hot toffee sauce, Madagascan vanilla ice cream

9.90

Chocolate Fondant

Rich, warm chocolate fondant with a molten centre, salted caramel ice cream

8.90

Eton Mess Sundae

Vanilla ice cream, strawberries, meringue, whipped cream

8.90

Bourbon Vanilla Crème Brûlée

Silky vanilla custard, burned sugar crust

7.90

Chocolate Knickerbocker Glory

Peanut butter & chocolate brownie ice cream, biscoff crumb, whipped cream

7.90

Affogato

Vanilla ice cream with espresso coffee

6.20

Noel's of Warwickshire Luxury Gelato

Madagascan vanilla - Salted caramel - Belgian chocolate - Peanut butter brownie - Alphonso mango sorbet - Vegan vanilla

3.50 per Scoop