



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,
creamy peppercorn sauce

Chestnut Mushrooms 9.90

White wine cream sauce, Parmesan
puff pastry

Dn'A Piri Piri King Prawns 12.90

Spicy Piri Piri n' tomato sauce, chorizo, crusty bread

Starter Platter enough for two people 24.90

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

Bread n' Olives enough for two people 11.90

Warm sourdough bread, marinated mixed olives, truffle hummus, salted butter

MAINS

Chicken Supreme 25.90

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

Fillet of Salmon 23.90

Pan roasted salmon, lemon n' herb crumb, potato gratin, charred tenderstem broccoli,
lemon n' black pepper sauce

DnA Beef Burger 21.90

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

CLASSIC STEAKS

Our steaks are seasoned with sea salt n' black pepper, baste with rendered pork lard, best cooked medium rare, served with honey n' mustard dressed salad, baked tomatoes and homemade chips

Picanha Rump 8oz	25.90	Dry Aged Rib Eye 12oz	36.90
Sliced succulent Brazilian cut from rump cap		Richly marbled for full flavour n' juicy texture	
Classic Sirloin 10oz	32.90	Centre Cut Fillet 8oz	38.90
British favourite, perfectly balanced flavour		Very tender n' lean cut from centre of the tenderloin	

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

CHEF'S SIGNATURES

Surf & Turf	33.90
Brazilian picanha steak topped with sautéed king prawns in "Manosso" chimichurri	
T-Bone Steak 18oz	37.90
New York strip n' tenderloin fillet on the other side, T-bone cut from short loin	
Dn'A Mix Grill	36.90
Honey n' garlic glazed chicken supreme, picanha steak, teriyaki glazed pork belly	

SAUCES

Whiskey and Green Peppercorn	3.50	Creamy "Diane" Forest Mushroom	3.50
"Manosso" Brazilian Chimichurri	2.50	Confit Garlic n' Tarragon Butter	2.50



SHARING PLATES FOR TWO PEOPLE

The Dn'A Steak Experience

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

84.90

Mix Grill Platter

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

64.90

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

CLASSIC SIDE DISHES

Beer Battered Onion rings 6.90
Sriracha n' honey glaze

Cauliflower Cheese 6.90
Smoked cheddar cheese sauce, crispy
onions

Sautéed Chestnut Mushrooms 6.90
Confit garlic

Tenderstem Broccoli 6.90
Charred on the grill, Parmesan
cheese

VEGETARIAN

Moving Mountains® Cheeseburger

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

19.90

Plant - Based Steak

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

23.90



DESSERTS

Signature Sticky Toffee Pudding	9.90
Rich date sponge, hot toffee sauce, Madagascan vanilla ice cream	
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 Tart	7.90
Rich dark chocolate ganache, fresh strawberries, whipped cream	
Chocolate Knickerbocker Glory	7.90
Peanut butter n' 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	