

Starters

Bread and Olives 4.50

Creamy Wild Mushrooms on Sourdough Toast (v) 7.00

Soup of the Day (v) 4.50

Oven Baked Camembert with Truffle oil, served with homemade tomato and red onion chutney, toasted crusty bread 8.00

Breaded Brie Wedges with rich tomato sauce 7.00

River Teign Mussels with a choice of cider sauce or creamy bacon and garlic sauce 9.00

Mains

BBQ Baby Back Ribs with triple cooked chips, home made slaw 15

Slow Cooked Lamb Rump with leek and potato gratin, celeriac purée braised red cabbage, cavolo nero, red wine sauce 17

Confit Chicken Supreme with herbed mashed potato, carrot purée buttered spinach, tarragon jus 14

Fish of the Day with crushed new potato, lemon and caper sauce, seasonal vegetables 16

Creamy Polenta with rich tomato tofu ragu (V/VE) 13

Mac and Cheese 12

Extra toppings: Pancetta 1.50 Chorizo 1.50 Garlic Toast 1.00

Children menu

All children menus include a choice of orange or blackcurrant squash and are served with fries and a choice of garden peas, beans or seasonal vegetables.

Chicken or Fish Goujons 4.50

Children's Beef Burger 7.00

Children's 60z Sirloin 9.50

Burgers

The Ashville Steakhouse Gourmet Burger 3 meat (brisket, rump, rib eye) served with chopped iceberg, slice beef tomato, house pickled red onion, fries or triple cooked chips 14

> House Marinated Chicken Breast wrapped with streaky bacon, with fries or triple chips 13

Extra Toppings:
Unsmoked Bacon 1.00
Fried Onions 1.00
Fried Egg 1.00
Bloody Mary Sauce 1.00
Two Slices of Cheddar Cheese 1.50

Sunday Lunch

(Available only on Sundays 12pm - 5pm)

All roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Beef Sirloin 16

Roasted Pork Loin 14

Leg of Lamb 15 (12 hour slow cooked braised in red wine)

Roasted Chicken 13

Three Meat Mixed Roast 17 (beef, pork and lamb - excludes chicken)

Mushroom Wellington (V/VE) 12

Children's Sunday Lunch 8.00 (choice of beef, pork or lamb)

Sunday lunch extra sides:

Pigs in Blankets 4.00 Cauliflower Cheese 4.00 Seasonal Vegetables 3.00 Roast Potatoes 3.00 Yorkshire Pudding 1.50 Gravy 1.50









Steaks

All steak served with rocket & cherry tomato salad, and a choice of sauce or butter.

All steaks are subject to availability, any steaks above 12oz need to be pre ordered 24 hours in advance.

10oz Rump 23

10oz Ribeye 27

12oz Sirloin 29

10oz Fillet 36

22oz T-bone 43

36oz T-bone 53

52oz T-bone 63

72oz T-bone 93

96oz T-bone 140

32oz Tomahawk 55

The Wardy Board 56

5oz fillet, 5oz rump, 5oz ribeye, 6oz sirloin
served with triple cooked chips,

3x sauces and salad

26oz Chateaubriand 87
served with your choice of triple cooked
chips, french fries or sweet potato fries,
plus two sauce and one butter

Take on our 72/96oz T-bone challenge and get your meal **FREE**! (* **T&C apply. Ask your server for more details).

A5 Wagyu Steak available on pre order.

Sides

Pork Ribs with Homemade BBQ sauce 7.00

Chicken Wings Hot or BBQ flavour 6.00

Triple Cooked Chips 4.00

Triple Cooked Chips with Parmesan cheese and Truffle oil 5.00

French Fries 3.00

Sweet Potato Fries 4.50

Four Cheese Mash Potatoes (red leicester, cheddar, mozzarella, parmesan) 4.50

The Ashville Steakhouse Onion Rings 3.50

Garlic Toast 3.00

Cheesy Garlic Toast 3.50

Portobello Mushrooms roasted with garlic and thyme 4.00

Seasonal Vegetables topped with parmesan 3.50

Creamy Spinach 3.50

Mac and Cheese 4.50

Pigs in Blanket 4.00

Cauliflower Cheese 4.00

The Ashville Steakhouse Salad 4.00 mixed leaves, cherry tomatoes, cucumber, olives, bell peppers and hard boiled egg. Choice of dressing available: blue cheese, or lemon mustard vinaigrette. Add: grilled chicken 3.00 or

Add: grilled chicken 3.00 or 6oz Sirloin Steak 6.00

Additional sauces 2.50

Chimichurri, Creamy mushrooms, Stilton, Red wine gravy, Beef dripping, Garlic truffled lemon aioli, BBQ, Béarnaise sauce, Peppercorn sauce

Additional butters 2.50 Chimichurri, garlic, bacon, chilli





