





## Cocktails

10.00



### Cosmopolitan

*Vodka, Triple Sec, Cranberry*



### Espresso Martini

*Vodka, Vanilla, Demerara*



### Mojito

*Rum, Mint, Soda*



### Amaretto Sour

*Disaranno, Lemon, Egg*



### Margarita

*Tequila, Lime, Salt*

## Mocktails

6.00



### Popstar Martini

*Passionfruit, Pineapple, Lemonade*



### Nojito

*Mint, Apple, Soda*



### Jam Jar 2.0

*Raspberry, Jam, Mediterranean Tonic*

## Spritz

9.00



Aperol / Lemon / Hugo

## Wines

125ml / 250ml / 750ml

### Red Wine

#### Sangiovese & Primitivo

*Tornicola - Italy*

29.00

#### Montepulciano d'Abruzzo DOC, Il Divo

*Diversitas - Italy*

6.50 / 12.50 / 31.00

#### Merlot DOC

*Viile Metamorfosis - Romania*

8.00 / 15.50 / 35.00

#### Malbec Bin No. 910

*Don Feli - Chile*

9.00 / 17.50 / 39.00

#### Rioja Reserva DO 2015

*Marques de Varea - Spain*

50.00

### Rosé Wine

#### Rosato Piemonte DOC Bevicisu

*Malgra - Italy*

8.00 / 15.50 / 35.00

### White Wine

#### Trebbiano Puglia IGT

*Tornicola - Italy*

29.00

#### Pinot Grigio Pescaresi IGP, Il Polpo

*Diversitas - Italy*

8.00 / 15.50 / 35.00

#### Picpoul de Pinet AOC Perdu

*Dom. Lenganan Morin - France*

10.00 / 19.50 / 42.00

### Fizz

#### Cavalieri Reali Prosecco DOC Extra Dry

*Terre Cevico - Italy*

8.00 (125ml) / 38.00

#### Cremant de Limoux AOC Brut

*Le Pic des 3 Sig - France*

45.00

## While You Wait...

House Marinated Gordal Olives

3.50

Beef Doughnuts 6.00

*Tomato Compote*

House Made Focaccia 4.50

*E.V.O.O. & Balsamic*

Frickles 4.00

*Jalapeno cheese sauce*

Lemon & Caper Prawns 5.50

*Toasted Bread*

Here at Chateau-X, we're proud to work with local butchers to bring you the best cuts for the most affordable price on the market.

### A CUT ABOVE THE REST

Aged Beef Chateaubriand 500g 50.00

*Serves Two People*

Prime Beef Club Steak 400g 34.00

*Serves One*

### CLASSIC CUTS

Grass Fed Prime Ribeye 340g 28.00

*Serves One*

British Flat Iron 300g 15.00

*Serves One*

### THE DRY AGER

Looking for something X-tra special?

Ask the team about our dry ager cuts

for unique, aged in-house steaks.

Tomahawk 1.2kg 75.00

Porterhouse 1.2kg 85.00

*All steaks served with Watercress, Tomato and Red Onion Salad*

### VEGETARIAN SPECIAL

Saltbaked Celeriac 14.00

*with Brown Butter Crumb, Vinaigrette & Pickles*

## Sauces

Peppercorn 2.00

Garlic Butter 2.00

Bearnaise 2.00

Chimichurri 2.00

Bone Marrow Jus 2.50

## Sides

Sticky Beef Mac & Cheese 7.00

Hand Cut Chips with Malt Vinegar 4.50

Confit Baby Potatoes with Garlic Aioli 5.50

Beef Dripping Carrots with Tarragon Pesto 6.00

Truffled Cauliflower Cheese 7.00

Tobacco Onions 4.50

## Beers / Cider

Asahi

*Japan*

Pint 5.75

Peroni Nastro Azzurro

*Italy*

Schooner 4.75 / Pint 6.00

Thistly Cross Cider

*Scotland*

5.50

## Softs

Coca Cola / Diet Coke

3.80

San Pellegrino Orange / San Pellegrino Lemon

3.50

Fever-Tree

*Tonic / Light Tonic / Soda Water / Lemonade /*

*Elderflower / Ginger Beer / Ginger Ale*

2.80

Aqua Panna 500ml / San Pellegrino 500ml

3.75

## Spirits

Vodka

Finlandia 3.00 / Absolut Raspberry 3.50 / Ketel One 4.00

Gin

JJ Whitley 3.00 / Edinburgh Classic 3.50 / Eden Mill Love Gin 4.00

Rum

Bacardi Carta Blanca 3.00 / Havana Dark Rum 3.50 / Kraken Spiced 4.00

Tequila

Jose Cuervo Gold 3.00 / Olmeca Tequila Reposado 3.50 /

Vivir Vs Cafe Tequila Liqueur 4.00

## ALLERGENS

Please let our server know of any dietary requirements or allergies.

## SERVICE CHARGE

A 10% discretionary service charge will be added to your bill.  
100% of all cash & card tips go to our fantastic team!

## MAILING LIST

We love to reward our loyal customers with special offers, exclusive deals and amazing content!

Scan the QR Code and Join The Herd!

