





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 55.00

Serves Two People

Prime Beef Club Steak 400g 38.00

Serves One

CLASSIC CUTS

Grass Fed Ribeye 340g 29.00

Serves One

British Flat Iron 300g 16.00

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 80.00

Porterhouse 1.2kg 90.00

All steaks served with Watercress, Tomato and Red Onion Salad

VEGETARIAN SPECIAL

Saltbaked Celeriac 14.00

with Brown Butter Crumb, Vinaigrette & Pickles

Sauces

Peppercorn 2.50

Garlic Butter 2.50

Bearnaise 2.50

Chimichurri 2.50

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!

