

MODERN BRITISH STEAKHOUSE

BREADS & NIBBLES

Sixteen Onion Bread Basket Netherend Butter Olive Oil & Balsamic Glaze	5.00
Olives A Selection of Mediterranean Marinated Mixed Olives	4.00
Antipasti Plate <i>Signature Collection</i> Mixed Salami Marinated Olives Grana Padano Shavings	12.00

TO START

Soup of the Day With Rustic Bread	5.00
Welsh Rarebit <i>Signature Collection</i> Sourdough Bread Smoked Streaky Bacon Onion Jam Pan Fried Runny Egg Maple	7.00
Pan Roasted Scallops <i>Signature Collection</i> Chilli Jam Soy Chorizo Peach	9.50
Smoked Salmon Tartar Pickled Cucumber Honey Dill Horseradish	7.50
Scorched Mackerel Mousse Beetroot Crème Fraîche	8.00
Spaghetti Courgettes Basil & Pine Nut Pesto Mascarpone Parmesan	7.00
Risotto Wild Mushrooms Cream Garlic Parmesan	7.50

FISH

Sea Bream Meunière New Potatoes Herbs Butter Sauce	16.00
Moules Marinière Garlic White Wine Cream	14.50

NOT STEAK

Classic Caesar Salad	10.00
Add Herbed Chicken Breast	+ 6.00
Welsh Lamb Rump <i>Signature Collection</i> Mint Red Wine Jus	17.50

SLOW, LOW & SAUCY

Pork Loin <i>Signature Collection</i> Cider Apple	14.50
Beef Short Rib Mushrooms Onions Red Wine Sauce	15.50

PASTA

Spaghetti Courgettes Basil & Pine Nut Pesto Mascarpone Parmesan	14.00
Macaroni Cheese <i>Signature Collection</i> Comté Cheese Herbs Garlic	15.50
Add Crispy Maple Bacon	+ 6.00

STEAK

Served with shoe string fries. We may sell out of specific steaks as the night goes on but we start off with:

SOFT & TENDER Fillet 12oz <i>Signature Collection</i>	31.00
JUICY & FATTY Tomahawk * 32oz	46.00
Ribeye 10oz	24.00
LEAN & BEEFY Flat Iron 8oz	15.00

* Must be pre-ordered 48-hours in advance. Cooking times are longer on larger and thicker cuts on the bone.

STEAK FOR TWO

Fillet 12oz, Ribeye 12oz, Flat Iron 8oz	80.00
<i>Signature Collection</i> Triple Cooked Chips Shoe String Fries Onion Rings 3 Sauces Roasted Tomatoes Sautéed Mushrooms	

MIXED GRILL FOR TWO

Lamp Rump 10oz, Chicken Spatchcock, Fillet 12oz	80.00
Triple Cooked Chips French Fries Onion Rings 3 Sauces Roasted Tomatoes Sautéed Mushrooms	

SAUCES

Peppercorn	Blue Cheese	Bearnaise	3.00
Mushroom	Red Wine	Garlic Sauce	

SIDES

Shoe String Fries	Triple Cooked Chips	3.50
Dauphinoise	Parmesan Fries	
Onion Rings	Mac & Cheese	
Iceberg Wedge	Bubble & Squeak	

DESSERT

Baked Alaska <i>Signature Collection</i>	7.00
Sticky Toffee Pudding	
Chocolate Fondant	
Flourless Chocolate Torte	
Lemon Panna Cotta Tart <i>Signature Collection</i>	
Meringue, Fruits & Ice Cream	

CHEESE

Brie, Stilton, Caerphilly Cheese	9.00
Artisan Biscuits Grapes Chutney	

DAILY SPECIALS

MONDAY
Beef Short Rib
Bourguignon
14.50

TUESDAY
8oz Flat Iron
14.00

WEDNESDAY
Pork in Cider
& Apple Sauce
13.50

THURSDAY
Coq Au Vin
13.00

FRIDAY
Sea Bream
Meunière
15.00

SATURDAY
Moules Marinière
13.00

SUNDAY
Roast Dinner
from 20.00

S¹⁶XTEEN
BRASSERIE

We love wheat, gluten, mustard, eggs, nuts and all kind of allergens. If you don't or have any queries about any ingredients in our dishes or the products on our menu, please ask a member of staff for further details.

OUR WINE: Red is not just a minor supporting act when it comes to steak but a partner of equal standing. Bold, powerful, structured and elegant. Our fruit forward wines bring out the very best in our Celtic Pride Welsh and British beef.

OUR BEEF: We are and always will be serious about beef. Ours come from traditional Welsh cattle, dry aged for between 28 to 30 days and are completely traceable from farm to fork.

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BY THE GLASS

	125ml	175ml	250ml
White Chardonnay, <i>Australia</i>	4.60	5.60	7.60
Red Sangiovese, <i>Italy</i>	4.60	5.60	7.60
Rosé Grenache Rosé, <i>France</i>	4.60	5.60	7.60
Prosecco Chio DOC, <i>Italy</i>			7.60
Add Syrup; Strawberry Raspberry Blackcurrant Peach			+ 1.00

WHITE WINE

Tooma River Chardonnay Reserve, <i>Australia</i>	18.00
Cour Des Dames Pinot Gris, <i>France</i>	25.00
Greyrock Marlborough Sauvignon Blanc, <i>New Zealand</i>	28.00
Petit Chablis Josselin, <i>France</i>	40.00
Langlois Sancerre, <i>France</i>	42.00
Chablis 1er Cru Vaudevey, <i>France</i>	58.00

RED WINE

Fontana d'Italia Sangiovese, <i>Italy</i>	19.00
Tooma River Shiraz, <i>Australia</i>	22.00
Abbotts & Delaunay Roussillon, <i>France</i>	25.00
La Joya Gran Reserva Carmenère, <i>Spain</i>	24.00
Acordeón Malbec, <i>Argentina</i>	34.00
Châteauneuf-du-Pape L'Oratoire Papes Rouge, <i>France</i>	58.00

ROSÉ WINE

Cour Des Dames Grenache Rosé, <i>France</i>	22.00
Gabbiano Toscana Rosé, <i>Italy</i>	25.00

PROSECCO

Chio DOC, <i>Italy</i>	18.50
Chio Rosé Spumante, <i>Italy</i>	15.50

CHAMPAGNE

The below represents a small selection of our champagnes, please ask a member of the team for further information.

Perrier-Jouët Brut, <i>France</i>	59.00
Perrier-Jouët Brut Blason Rosé, <i>France</i>	65.00
Perrier-Jouët Belle Epoque, <i>France</i>	200.00
Dom Pérignon, <i>France</i>	290.00

BEER & LAGER

Amstel (<i>Draught</i>)	2.10	4.00
Heineken (<i>Draught</i>)	2.20	4.10
Birra Moretti (<i>Draught</i>)	2.40	4.30
Becks (<i>Bottle</i>)	3.00	
Peroni (<i>Bottle</i>)	4.50	
Budweiser (<i>Bottle</i>)	3.50	
Corona (<i>Bottle</i>)	3.50	
Newcastle Brown Ale (<i>Bottle</i>)	3.00	

CIDER

Strongbow Cloudy Apple (<i>Draught</i>)	2.20	4.10
Symonds (<i>Draught</i>)	2.30	4.20
Strongbow Dark Fruits (<i>Draught</i>)	2.10	4.00
Rekorderlig (<i>Bottle</i>) *	4.50	
Old Mout (<i>Bottle</i>) *	4.00	

* Various Flavours Available

SPIRITS

All spirits are served in standard 25ml measures unless otherwise stated.

VODKA	Absolut (H)	3.50
	Black Cow	4.50
GIN	Beefeater (H)	3.50
	Botanist	4.50
RUM	Havana 3yr Old (H)	3.50
	Appleton Estate	4.50
COCONUT RUM	Malibu (H)	3.50
	Aluna	4.50
TEQUILA	Olmecca (H)	3.50
	Cazcabel Blanco	4.50
WHISKY	Jameson Whiskey (H)	3.50
	Penderyn Whisky	4.50
BOURBON	Wild Turkey (H)	3.50
	Elijah Craig	4.50
LIQUEUR	Baileys 50ml	4.00
	Amaretto	3.00
	Cointreau	3.00
	Tia Maria	3.00

(H) House Spirit

Double up to a 50ml measure on all house spirits + 2.00

SOFT DRINKS

JUICES	Cranberry	4.00
	Apple	4.00
	Orange	4.00
	Still Water (<i>Bottled</i>)	1.50 2.50
	Sparkling Water (<i>Bottled</i>)	1.50 2.50

SOFT DRINKS

Coca Cola (<i>200ml</i>)	2.80
Diet Coca Cola (<i>200ml</i>)	2.80
Fever Tree Mixers	1.80
Red Bull Classic Sugar Free Tropical	3.00
Organics by Red Bull Cola Ginger Ale Tonic Water Bitter Lemon	3.50
Lemonade (<i>200ml</i>)	1.80
Soda Water (<i>200ml</i>)	1.80

TEA, COFFEE & SPECIALITY DRINKS

Americano	2.00
Cappuccino	2.50
Single Espresso	2.00
Double Espresso	3.00
Macchiato	2.50
Café Latte	2.50
Tea	2.00
Speciality Tea	3.00
Hot Chocolate	2.50
Add Speciality Syrups per 25ml serve	+ 0.60
Liqueur Coffee	6.00
Welsh Coffee with Penderyn Whisky	
Irish Coffee with Irish Whiskey	
Gaelic Coffee with Scotch Whisky	
French Coffee with Cognac	
Italian Coffee with Amaretto	
Calypso Coffee with Tia Maria	
Celtic Coffee with Welsh Merlyn Liqueur	

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