

## Starters

Maple Glazed Ham W/ Mac'n'Cheese,  
Crunchy Topping, Sweet Tomatoes - 5 -

Pork Sausage Links,  
New York Coney Island Mustard - 5.50 -

Nachos W/ Pulled Pork & Cowboy Beans - 6 -

Salad Of Char-Grilled Jerk Chicken, Mango,  
Red Pepper & Sweet Potato - 5.50 -

Texas Smoked Beef Brisket Burnt Ends,  
Bourbon Glaze - 6 -

Smokey Pork Ribs & Wings, BBQ & Bourbon,  
Charred Sweetcorn - 7 -

## Behind the Scenes @Just Steak

@Just Steak we pride ourselves on not only offering the classic cuts of beef that we are all familiar with, but also something much more specialist. Cuts that have gone under the radar from many chefs and restaurants but are beginning to increase in popularity, the 'butchers take-home favourites', we've named them The Vintage Cuts. All our beef is matured for least 28 days before being prepared by our in-house butcher.

A private dining-room is available on request for larger parties of (10 person minimum) to enjoy a more personal service, this will include a call-button to the kitchen and bar, WiFi/TV/DVD, Play your own music via Bluetooth system all to enjoy inside a most atmospheric setting.

\*\* A 12.5% service charge will be added to your total in the private dining booth.

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TODAY'S SPECIALS



# Just Steak

BAR & GRILL, MOLD

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## Steaks

All Our Steaks Cuts Are Served W/ Crisp Leaf Salad  
W/ Dressing, Pepper Sauce &  
'Unlimited' Dripping Cooked Chips.

### Vintage Cuts

Our Vintage Cuts Are At Their Best  
Cooked: Rare / Med-Rare / Pinkish Med

Flat Iron Steak - 11 -

Spider Steak - 12 -

Hanger Steak - 14 -

Bullet Steak - 14 -

### Classic Cuts

30 Day Extra-Matured

Premier Rump Bistro Steak - 15 -

Sirloin Steak - 16 -

Rib-Eye Steak - 17 -

Fillet Steak - 23 -

## Sauces

Red Wine Sauce - 2 -

Kodi's Pepper/ Mustard Sauce - 2 -

Diane Sauce - 2 -

Horseradish Cream - 2 -

## Smoked BBQ Meat Platter For Two - 32 -

Wood Smoked Meat Platter, BBQ Pork Ribs,  
Smoked Chicken Wings, Pork Sausage Links,  
Pulled Pork & Cowboy Beans, Brisket Burnt  
Ends, Mac'n'Cheese, Sweetcorn, Crisp Salad,  
'Unlimited' Dripping Cooked Chips.

## Sides

'Autumns' Salad  
Blue Cheese, Candied Pecans, Lemon Dressing - 3 -

Today's Market Greens - 3 -

Salad Tomatoes, Thyme, Garlic, Olive Oil - 3 -

Roast Aubergine, Tomatoes, Basil, Parmesan - 3 -

Fried Mushrooms - 3 -

Crispy Onions - 3 -

Charred Sweetcorn Cobs - 3 -

Chargrilled Garlic Bread - 3 -

Otto's Sweet Potato Fries - 4 -

## Desserts

New-york Baked Cheesecake, Red Fruits & Puree - 5.95 -

Churrus & Chocolate Sauce - 5.95 -

Crepe Brulée Shortbread Biscuits - 5.50 -

Campfire Marshmallows & Strawberries  
(To Share) Chocolate Sauce - 7.95 -

Pecan Nut Sugar-Snap Basket, Salted Caramel  
Ice-cream, Toffee Sauce - 5.95 -

Goosey Double Belgian Chocolate Pudding,  
Vanilla Ice Cream - 5.95 -

## ALLERGENS:

Please ask about allergies & dietary requirements.

Please note: we do not split bills - one table - one bill.  
Unfortunately we do not accept bank cards. Cash only please.