Jasper Steak & Bar

STARTERS

Please inform our team of any allergies or special dietary requirements before ordering.

V Vegetarian **VG** Vegan **GF** Gluten-free

Cherry Tomato Skewers 7.50
Cherry tomatoes wrapped with bacon. **GF**

Satay Chicken Skewers 8.00
Grilled chicken skewers served with satay peanut sauce.

Chicken Karaage 8.50
Japanese-style crispy fried chicken thighs, served with Kewpie mayonnaise made using egg yolks rather than whole eggs.

Fried Tiger Prawns 8.00
Battered tiger prawns served with sweet chilli sauce.

Fried Oysters 8.50
Juicy battered oysters with tartar sauce.

Fried Calamari 8.50
Battered calamari chunks with tartar sauce.

Garlic & Lemon Butter Mussels 12.00
Mussels in a rich garlic and lemon butter sauce, served with sourdough for dipping.

Grilled Scallops 8.00
Grilled scallops with crab sticks, and Japanese mayo.

Tomato & Mozzarella Salad 7.00
Juicy tomatoes paired with creamy mozzarella, finished with a drizzle of balsamic vinegar. **V & GF**

Mushroom Salad 8.50
Mixed mushrooms, seaweed, sesame dressing, toasted sesame seeds and toasted rice. **V & VG**

Peach & Parma Ham Salad 8.00
Roasted peach withParmaham,mozzarella and hot honey. **GF**

Vegan Spring Rolls 6.00
Served with sweet chilli sauce. **V & VG**

Signature Steak Tartare 15.00
Hand-cut beef with pickled radish, capers, Dijon mustard and Worcestershire sauce, served on cottage cheese and finished with XO sauce and quail egg yolk. Served with prawn crackers.

Please allow at least 20 minutes for preparation. Quail egg yolk optional.

DESSERTS

Please ask our team about today's dessert selection.

French Opera Cake 7.00
Layers of almond sponge, coffee buttercream and chocolate ganache, finished with a rich chocolate glaze. **V**

Vanilla Passion Fruit Cheesecake 7.00
A buttery coconut crumble filled with creamy vanilla cheesecake and a refreshing passion fruit cream centre. **V**

Cold Chocolate Lava Cake 6.50
Rich chocolate cake, served chilled, with a molten chocolate centre, made to a gluten-free recipe. **V & GF**

Lemon Meringue Tart 6.00
Sharp lemon curd with toasted meringue. **V**

A discretionary 10% service charge will be added to the final bill.

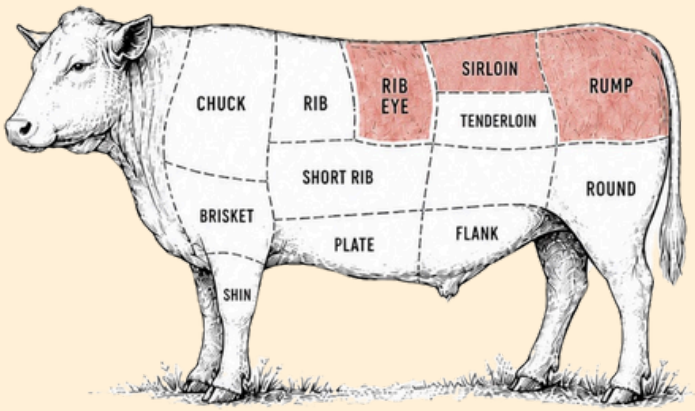
MAINS

28 DAYS AGED

Steak & Bottomless Fries **19.50**
90 minutes of bottomless plain fries included.

Steak Only **16.99**
Pure steak, cooked to your liking.

Cut locations are approximate and for illustration only.



CHOOSE YOUR STEAK CUT

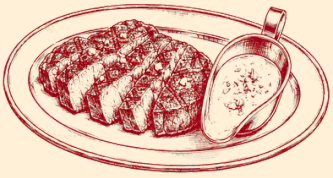
RUMP
Leaner · Firmer bite
8oz · Included in base price

RIBEYE
Well-Marbled with Fat · Juicy
10oz · +5.00 supplement

SIRLOIN
Fat edge · Tender and Meaty
10oz · +5.00 supplement

CHOOSE YOUR DONENESS

Medium Rare · Medium · Medium Well · Well Done



YOUR CHOICE OF SAUCE INCLUDED

Diane Sauce or English Mustard

STEAK SAUCES

Chimichurri **2.50**
Fresh, zesty and herbaceous, with parsley, garlic and olive oil. **GF**

Peppercorn **1.50**
Creamy and peppery with a warming kick. **GF**

Extra Diane **1.50**
Rich, creamy and savoury, with mushrooms and shallots. **GF**

Extra English Mustard **1.50**
Bold, hot and tangy.

SIDES & FRIES

Garlic Butter Mushrooms V&GF **4.00**

Cajun & Garlic Butter Broccoli V&GF **4.00**

Silky Sweetcorn V&GF **4.00**

Plain Fries V,VG&GF **4.50**

Flavoured Fries **5.90**
Truffle / Salt & Pepper / Seaweed

Shake-Shake Fries Upgrade **+1.00**
Only available with Steak & Bottomless Fries.
Add seasoning powder and a paper bag, then shake to coat. Choose Salt & Pepper or Nori (dried seaweed). **V, VG & GF**



Veggie Ragù Pasta Bake **18.00**
Beyond Meat ragù with tomato, vegetable stock, celery, carrot and onion, baked with pasta and finished with melted cheese. 90 minutes of bottomless plain fries included. **V&VG**

Please allow at least 20 minutes for preparation.



Bottomless fries: refills once finished. Freshly prepared; please allow time for preparation.