



Thank you for joining us at Dexters Steakhouse & Grill. We pride ourselves on serving the very best of heritage breeds of Welsh Beef, including Dexters, Hereford, Highland and Shorthorn cattle. It is a farm to fork story of sustainable extensive farming using nose to tail. We have handpicked our beef locally and are dry aging it in house to perfection!

Appetisens

Slow Cooked Beef Ragu Arancini, Arrabiata Sauce £8.50

Mixed Olives £4.00

Sourdough Focaccia Bread, Cultured Butter, Olive Oil, Balsamic £5.00

Starters

(V) Fresh Summer Salad,

Compressed Watermelon, Olives, Cherry Tomatoes & Stracciatella £10.00

12 Hour Braised Daube of Beef, Mustard Pomme Purée, Black Treacle Red Wine Jus £12.50

(V) Twice Baked Cheese Soufflé, Perl Las, Mustard, Chive & Tarragon Sauce £11.50

Pan Fried Scallops & King Prawns, Cauliflower Purée, Roasted Black Pudding & Sherry Caramel £12.50

Chicken Liver Parfait, Onion Chutney & a Toasted Sweet Waffle £12.00

Chef's Specials

Lamb Rump over Coals

Caramelised Onion Puree, Pistou, Roasted Beetroot, Bordelaise Sauce & Dauphinoise Potatoes £27.80

Slow Cooked Rolled Pork Belly

Soy Caramel, Garlic Prawns, Pickled Fennel, Sesame, Apple Salad, Triple Cooked Chips £24.50

Flame Grilled Steak Cheese Burger

Bacon, Coleslaw, Fries £20

Pan Fried Milford Haven Hake

Saffron Broth, Samphire & Wilted Spinach with Rouille £26.00

Pan Roast Chicken Supreme

Roasted Red Pepper & Tomato Purée, Chorizo, Wilted Spinach, Pearl Onions & Peas, Dauphinoise Potatoes £25.00

(V) Vegetable Tagine

Cous Cous & Lime Greek Yoghurt £22.50

Steaks

Dexters House Cut 40 Day Dry Aged Beef

All Our Steaks Are House Glazed & Served With a Water Cress Salad With Truffle and Balsamic Dressing, Triple Cooked Chips & A Complimentary Sauce or Butter

300G RIBEYE £33.00

300G SIRLOIN £31.00

250G FILLET £36.00

Add Chimichurri Prawns to your steak for £6.00

The Famous Chateaubriand Sharing Steak (Limited Availability)

Our sharing steaks are served with

2 portions of triple cooked chips, 2 complimentary sides & 2 complimentary sauces.

The weights & prices of our sharers are displayed at the bottom of our specials board.

Sides

Triple Cooked Chips

Parmesan & Truffle Fries

Dauphinoise Potatoes

Caesar Salad

Creamed Spinach, Rarebit Topping

Calamari, Lime & Chilli

Green Beans, Cafe De Paris Butter & Toasted Almonds

Caramalised Pak Choi, Soy Glaze with Casdied Peanuts

ADDITIONAL SIDE £6

Sauces

Blue Cheese Hollandaise

Peppercorn & Brandy

Bordelaise

Béarnaise

Garlic, Shallot & Herb Butter

Chimichurri Butter

Café De Paris

SAUCES £5.50

Desserts

All of our desserts are made in house

Glazed Lemon Tart, Meringue Shards, Strawberry Coulis £10.00

White Chocolate Panna Cotta, Raspberry Gel & Honeycomb £9.50

Peanut Brittle Sundae, Chocolate & Caramel Sauce £9.50

Dark Chocolate Fondant, Caramelised White Chocolate Ice Cream & Crumb Caramel Sauce £11.00

Local Welsh Cheese Board, Kidderton Ash Goats, Per Las, Cenarth Brie, Charcoal Cheese, Sourdough Crackers, Grapes, Apple & Pear Chutney £12.00

Something Light

Seasalt Chocolate Truffles & Vanilla Fudge with Coffee £7.00

Biscoff Affogato (3 scoops) £9.50