

Mibrasa Charcoal Grill Menu

Cooking over fire is a practice that is sincere, honest, and above all allows us to let the quality of the ingredients to speak for themselves.

Our meat is sourced from local artisan butchers then dry aged, further enhancing the flavour.

*Our Steaks are served with a Beef Fat Onion, Roast Celeriac
& Triple Cooked Chunky Chips*

255 gms / 9 oz Thick Cut Rump Steak - 34.00

255 gms / 9 oz Sirloin Steak - 39.00

200 gms / 7 oz Centre Cut Fillet - 37.50

Tomahawk 1 kg / 36 oz Perfect to Share - 90.00 (pre order only)

T- Bone 1 kg / 36 oz Perfect to Share - 90.00 (pre order only)

Seafood Plates

Roast Cornish Monk Tail, Café de Paris Butter - 34.50 (cel,d,f,g,m,sul,cru)

Salmon Fishcake, Soft Poached Egg, Watercress Sauce, Skinny Fries - 23.50 (g,d,e,f,cel,sul)

Whole Grilled Lemon Sole, Shrimps, Brown Butter, Skinny Fries - 34.50 (d,f,cr)

Please ask your server for availability of our Seafood Special of the Day!

Choose a Side

Potato Rosti & Truffle Mayonnaise - 5.50 (d,e,m)

Skinny Fries - 6.00

Chunky Chips - 6.00

Buttered New Potatoes - 6.00 (d)

Truffle Parmesan Fries - 8.00

Orange & Honey Glazed Carrots - 6.00 (d)

Seasonal Greens - 6.00 (d)

Seasonal Salad - 6.00 (sul)

Caesar Salad, with or without Anchovies - 7.00 (e,f,g,sul,m)

Heritage Tomato Salad - 5.00 (sul)

Choose a Sauce

Bearnaise - 4.00 (d,sul,e)

Brandy & Peppercorn - 4.00 (d,sul,cel)

Beef Fat Dripping Gravy - 4.00 (sul,cel)

Café de Paris Butter - 4.00 (d,m,sul,f)

d dairy, sul sulphites, g gluten, cel celery, ses sesame, f fish, cr crustacean, e egg, m mustard, moll molluscs, soy soya, n nuts

If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Alcoholic beverages are only available to people aged 18 or over. The Hotel operates a challenge 25 policy.

