



FOOD MENU

AT STREET CORNER



STARTERS



BUFFALO WINGS 8

House Salad, Blue Cheese Dip

BBQ WINGS 8

House Salad, Blue Cheese Dip

CAULIFLOWER WINGS (v) 7.5

Chipotle and Lime Marinade, House Salad

PORK BELLY BITES 9

Basque Bourbon Glaze, House Salad

KING PRAWNS PIL-PIL 9

Garlic and Chilli King Prawn Pil-Pil, Fresh Baked Ciabatta

SALT & PEPPER SQUID 8.5

Garlic Aioli, House Salad

LOADED NACHOS (v) 7.5

Our Cheese Sauce, Chunky Salsa, Guacamole, Sour Cream & Jalapeños

**UPGRADE YOUR NACHOS;
ADD HOMEMADE BEEF CHILLI +4.5**

BAKED CAMEMBERT (v) 12

Whole 250g Camembert, Red Onion Jam, Freshly Baked Ciabatta, Salad Leaf. Perfect for Sharing... OR NOT!

STEAKS & GRILLS



8OZ RUMP STEAK 22

225g/8oz Dry Aged Rump Steak, Seasoned Chunky Chips, with a our Dressed House Salad

1/2 JERK CHICKEN 18

1/2 Jerk Chicken, Skin-On-Fries, Grilled Pineapple, Dressed House Salad and Rainbow Coleslaw

SIGNATURE MIXED GRILL 22

112g/40z Rump Steak, Bratwurst Sausage, Grilled Chicken Breast, BBQ Glazed Wings, Seasoned Skin-On-Fries, with a Dressed Salad and Rainbow Coleslaw

DOUBLE BEEF BURGER 18

2 Quarter Pound Beef Patties, Monterey Jack Cheese, House Burger Sauce, Gherkin, Tomato & Little Gem, Served on a Brioche Bun, with Skin-On-Fries and Coleslaw

ADD STREAKY BACON +2.5

BRATWURST POSH DOG 16

Grilled Bratwurst Sausage, Brioche Hot Dog Roll, Cheese Sauce, Salsa, Sour Cream, Jalapeños, Crispy Onions, with Skin-On-Fries and Rainbow Coleslaw

ADD HOMEMADE BEEF CHILLI TO YOUR DOG +2.5

STEAK SAUCES: 3

CHOOSE FROM: PEPPERCORN, BLUE CHEESE OR BERNAlSE SAUCE

8OZ RIBEYE STEAK 26

225g/8oz Dry Aged Ribeye Steak, Seasoned Chunky Chips, with our Dressed House Salad

SMOTHERED CHICKEN BREAST 17

Butterflied Breast, in our Signature Marinade, Streaky Bacon, BBQ Sauce, Monterey Jack Cheese, Served with Skin-On-Fries, Dressed Salad and Rainbow Coleslaw

40OZ TOMAHAWK STEAK (for 2) 68

1134g/40oz Dry Aged, 28 Day Matured Tomahawk Steak, Seasoned Chunky Chips, with Dressed House Salad.

GRILLED CHICKEN BURGER 18

Butterflied Chicken Breast, Garlic Aioli, Pickled Red Onion, Tomato, Little Gem, Served on a Brioche Bun, with Skin-On-Fries, and Rainbow Coleslaw

ADD STREAKY BACON/MONTERAY JACK CHEESE +2.5/1

STREET CORNER GRILL 80

SHARING EXPERIENCE

(FOR 2)

40oz Tomahawk Steak, Bratwurst Sausage, BBQ Glazed Chicken Wings, House Marinated Chicken Breast, Skin on Fries, Mac and Cheese and House Salad, with a Choice of Steak Sauce

SIDE DISHES

GARLIC CIABATTA (vg) 5

SKIN-ON-FRIES (v) 5

CHUNKY CHIPS (v) 5

SWEET POTATO FRIES (v) 6

TRUFFLE PARM FRIES (vg) 6

CHEESE & BACON LOADED FRIES 6.5

4 CHEESE MAC AND CHEESE (vg) 7

RAINBOW COLESLAW (vg) 4

SIDE HOUSE SALAD (v) 5

CEASAR SIDE SALAD (vg) 6

BEER BATTERED 5.5

ONION RINGS (v)



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PIZZA OVEN



CLASSIC MARGHERITA (vg)

14

Fresh Sourdough Base, 100% Mozzarella, House Italian

Tomato Passata, Fresh Basil **VEGAN CHEESE AVAILABLE +2**

BBQ CHICKEN AND NDUJA

16

Fresh Sourdough Base, 100% Mozzarella, House Italian

Tomato Passata, BBQ Chicken, Nduja and Red Onion,

CHARCUTERIE PEPPERONI

15

Fresh Sourdough Base, 100% Mozzarella, House Italian

Tomato Passata, Charcuterie Pepperoni, Italian Herbs

NAPOLI HEAT

16

Fresh Sourdough Base, 100% Mozzarella, House Italian

Tomato Passata, Charcuterie Pepperoni, Nduja, Chilli Flakes, Spicy, Cheesy, Finished with Hot Honey

FROM THE SEA



BEER BATTERED HADDOCK

18.5

Hand Beer Battered Haddock, Chunky Chips, House Tartar Sauce, Garlic Buttered Garden Peas, Charred Lemon

KING PRAWN STIR-FRY

19

NOODLES

Garlic King Prawns, on a bed of Stir-Fry Noodles, with Beansprouts and Spring Onions, in a House Chilli & Garlic Stir-Fry Sauce

WHOLETAIL SCAMPI

18.5

Whole-tail Scampi, Chunky Chips, House Tartar Sauce, Garlic Buttered Garden Peas, Charred Lemon

POOLE BAY MUSSELS

19

1kg of Local Poole Bay Mussels, in a Classic Marinere Sauce, Served with Skin-On-Fries

UPGRADE WITH WARM CIABATTA +2.5

FROM THE GARDEN



CEASAR SALAD (vg)

13

Crisp Romaine Lettuce, Caesar Dressing, Aged Parmesan and Ciabatta Croutons, Gently Tossed

ADD GRILLED CHICKEN/BACON +4/2

MIXED GARDEN SALAD (v)

10

Assorted Garden Leaves, Tossed in our Light House

Dressing, with Tomato, Red Onion and Ciabatta Croutons

ADD GRILLED CHICKEN/BACON +4/2

TOFU STIR-FRY NOODLES (v)

16

Crispy Tofu served on a bed of Stir-Fry Noodles, with Beansprouts and Spring Onions, in a House Chilli & Garlic Stir-Fry Sauce

BANGKOK BURGER (v)

16

Lightly Spiced Oriental Vegan Vegetable Burger, in a Vegan Brioche Bun, Served with Skin-On-Fries

SUNDAY ROAST



ALL OUR ROASTS ARE SERVED WITH GARLIC, ROSEMARY AND THYME ROAST POTATOES, GLAZED CARROT AND PARNSIP, BRASIED RED CABBAGE, TENDERTEM BROCCOLI, CHEFS GRAVY AND YORKSHIRE PUDDING (SUNDAY'S ONLY)

1/2 ROAST CHICKEN

18.5

Roasted in our Garlic and Herb Marinade, with Cranberry Sauce and Sage & Onion Stuffing

ROAST OF PORK LOIN

17

Roasted to Perfection, with Crispy Crackling and Apple Puree

TOPSIDE OF BEEF

19

Butchers Cut Topside of Beef, Served Pink, with Horseradish Cream

BEETROOT WELLINGTON (v)

18

Beetroot and Butternut Squash Wellington, in a Sharp Balsamic Glaze, with all the Vegan Trimmings

BOTTOMLESS SHARING

50

BOARD (FOR 2)

THE MEAT FEAST: Topside of Beef, 1/2 Roast Chicken, Pork Loin, Pigs in Blankets, Cauliflower Cheese, Stuffing, With Unlimited Trimmings! Run out of Anything? Just ask for more...

ULTIMATE ROAST SHARING

80

EXPERIENCE PLATTER (FOR 2)

40oz Tomahawk Steak, 1/2 Roast Chicken, Pork Loin, Pigs in Blankets, Cauliflower Cheese, Stuffing, With Unlimited Trimmings! Run out of Gravy, Yorkshire Pudding or Veg? Just ask for more.....!!!!
Are you up for the feast?

SUNDAY MUST HAVE SIDES

CAULIFLOWER CHEESE	6
PIGS IN BLANKETS (4)	6
PORK CRACKLING	4
SAGE & ONION STUFFING	4
GRAVY JUG	2
EXTRA YORKSHIRE PUDDING	2