

TO START WITH

Bang Bang Cauliflower 9
Crispy Fried Cauliflower Tossed In A Fiery Yet Sweet Sauce.

Grilled BBQ Honey Wings 9
A Portion Of Chargrilled Chicken Wings Coated With Our In House Bbq Sauce

Sticky Korean Bites 11
Pan Asian Infused Tender Chicken Thighs Coated With Our In House Sauce & Topped With Sesame Seeds

Dynamite Prawns 12
Flavoured And Delicious Large Prawns Coated In Our In-house Batter With A Taste Of Sweet And Spice.

French Trim Lamb Cutlets 13
Duo Of Premium Lamb Cutlets Marinated In Aromatic Spices And Served With Sauce

Chicken Bao Buns 12
Fluffy Steamy Buns, Filled With Marinated Tender Chicken Thighs

Calamari 12
Traditional Calamari Made With Our In House Batter Served With Our Sea Food Sauce

Grilled Halloumi Stack 10
4 x Grilled Fluffy Halloumi Pieces Served With Our Smoky In House Sauce

Beef Bao Buns 13
Fluffy Steamy Buns, Filled With Slow Cooked Brisket

Skin on Fries 6 / Mash 6 / Onion Rings 5 / Mac & Cheese 7 / Beef Mac & Cheese 9

THE MAINS

Décorum Signature Steak
33

Sirloin Steak Served With Our Signature Décorum Sauce And Seasonal Veg

French Trim Lamb Cutlets
32

4 Premium Lamb Cutlets Marinated In Aromatic Spices And Served With Sauce, Mash or Chunky Chips

Chicken Fillets
22

Whole Butterfly Chicken Breast Marinated In A Mild Spicy Sauce Served With Mash Or Chunky Chips

Lamb Shank
30

Slow Cooked, Deeply Flavoured With A Lamb Gravy Sauce Served Over Creamy Mash

Surf & Turf
48

Ribeye Served With King Prawns & Skin on Fries

Surf & Turf Lobster
64

Ribeye Served With 500g Lobster & Skin on Fries

Sea Bass
25

Seabass Coated With A Citrus Flavoured Butter, Sweetcorn Puree And Caviar. Served With Creamy Mash And Dill & Saffron Sauce

Beef Ribs
29

Slow Cooked Ribs, Covered In BBQ Sauce Our In House Signature Sauce Served With Creamy Mash

Miso Black Cod
30

Served With Caviar

Grilled Chicken Fillet Burger
18

Half Breast Marinated In A Mild Spicy Sauce, Lettuce, Cheese, Ripe Tomato Served with Skin on Fries

Angus Beef Burger
20

8oz Angus Beef Patty Topped With 8 Hour Braised BBQ Brisket. Served with Skin on Fries

Chicken Parmesan
27

Breast Chicken Coated in Breadcrumbs, Sauce, Topped with Cheese, Crispy Onions and Peppers

Pan Fried Salmon
23

A Piece Of Grilled Teriyaki Salmon Served With Seasonal Veg On A Bed Of Mash Topped with Saffron Sauce

LOBSTER

900G - 1.1KG
70

Whole Lobster Served With Skin On Fries, Saffron And Dill Sauce

THE SMOKEHOUSE

All Steaks Are Recommended To Be Cooked Medium
Our carefully chosen prime cuts of steaks are all aged and the finest of qualities
The steaks are served with a choice of Peppercorn or Mushroom Sauce
Additional Sauce Servings will be charged at £2 each

Ribeye 33 **Tomahawk** 66 **Fillet Mignon** 38 **Sirloin** 30

NON ALCOHOLIC COCKTAILS

Blueberry Crush	9	Lychee Dreams	9
Sour Apple	9	Bora Bora	9
Pretty in Pink	9	Pina Colada	10
Original Mojito	8	Strawberry Daquiri	10
Strawberry Mojito	8	Passion Fruit Daquiri	10
Passion Fruit Mojito	8	Décorum Signature	12

DESSERTS

Classic Fudge Cake 8 **New York Cheese Cake** 9
Biscoff / Chocolate / Strawberry / Raspberry

Chef Special 30
Selection of our Best Cakes

DRINKS

Water 350ml 3.50 **Cola** 4
Water 800ml 6 **Red Bull** 5
J20 4 **Appletiser** 4

Apple & Mango, Orange & Passion Fruit, Apple & Raspberry

