



Complimentary glass of house wine
 PLUS a free side order
 with every steak meal from 6 till 8pm

STARTERS

Rustic bread for 2 (v) £6.95

A selection of rustic bread and olives with whole roasted garlic, balsamic vinegar and olive oil

Jumbo king prawns pil pil £6.95

Jumbo king prawns served in a lava stone bowl with ciabatta bread

Scallops & king prawns £7.95 (Served on the stone)

Fresh Devonshire king scallops and king prawns served with a minted pea puree

Antipasto board for 2 £9.95

Chorizo, salami, parma ham, feta stuffed peppers, olives, balsamic vinegar with oven baked rosemary flatbread and bread sticks

Ardennes pate with herbs de Provence £5.25

Ardennes pate served with garlic butter, toasted ciabatta bread and rocket garnish

Gnocchi (v) £6.95

Gnocchi served over fresh tomato and basil sauce topped with parmesan cheese

Soup of the evening £5.95

Soup served the STONEAGED way in a lava bowl served with ciabatta bread and butter

STONE BAKED PIZZA

Thin crust pizzas authentically cooked in our stone baked pizza oven served on our ceramic glazed lava board

Chicken pizza £10.95

Pulled chicken, chorizo, mozzarella, parmesan shavings, a hint of garlic and fresh herbs

Seafood pizza £10.95

Scallop slices, king prawns, red peppers, Juliette onions and mozzarella cheese

Vegetarian pizza (v) £9.95

Tomato basil and mozzarella based pizza topped with roast tomato, red onion rings, mushrooms, goat's cheese and asparagus

ASK ABOUT

OUR POSH PIZZA OF THE EVENING

To finish off your STONEAGED meal why not try one of our special desserts or treat yourself to a strawberry cheesecake dessert cocktail

See the separate dessert menu for details

OUR SPECIALITIES

STEAKS ON THE STONE

Choose your steak, choose your butter, choose your sauce.

Don't forget your complimentary side order

CHOOSE YOUR STEAK

(All our steaks come with a choice of butters and sauces)

Fillet steak 8oz £19.95

Rib Eye steak 10oz £19.95

Sirloin steak 10oz £19.95

Chateaubriand (Recommended to share) 16oz £39.95

Tomahawk steak 20oz £39.95

CHOOSE YOUR BUTTER

(Included in your steak price)

Smoked garlic & parsley

Coriander, lime & chilli

Honey and three mustards

Shitake mushroom

CHOOSE YOUR SAUCE

(Included in your steak price)

Peppercorn

Creamy mushroom

Béarnaise

Blue cheese

Add a Prawn skewer to your steak £5 extra

MORE ON THE STONE

North Devonshire scallops & jumbo prawns £15.95

Salmon fillet £12.95

Halloumi cheese served with cherry tomatoes, asparagus, a selection of vegetables and potatoes (v) £12.95

STONE BOWL PASTA

Served in our volcanic lava stone bowls

Chicken ravioli £12.95

Chicken, mozzarella and smoked pancetta ravioli served with roast peppers and tomato basil sauce

Tortellini (v) £12.95

Ricotta cheese and spinach wrapped in a rich egg and pasta parcel served in a creamy mixed herb pesto

Seafood tagliatelle £12.95

Fresh tagliatelle served with king prawns, scallops, de-shelled mussels in a rich red pesto white wine sauce topped with parmesan shavings

SALADS

Chicken salad £9.95

Whole grilled chicken breast, mixed leaves, cherry tomatoes, peppers and a tarragon dressing topped with parmesan shavings

Halloumi cheese salad (v) £7.95

Grilled Halloumi cheese, mixed leaves, cherry tomatoes, green beans and a yogurt basil dressing

SIDE ORDERS £2.60 each

Crunchy chips

Sweet potato fries

Whole mushrooms in a truffle butter seasoned with black pepper

Jumbo onion rings

Lettuce wedge topped with parmesan shavings, herbed croutons and Caesar dressing

Moroccan rice

New potatoes glazed with parsley butter

Garlic bread

Cheesy garlic bread

A selection of seasonal steamed vegetables (v)

STONEAGED PIZZA

TO TAKE AWAY

SUNDAY ROASTS

FROM £9.95

PROSECCO £15

EVERY FRIDAY

Your STONEAGED guide

OUR STONES

Cooking on the stone is one of the oldest methods of cooking. With our unique lava rocks, every mouthful is hot, tasty and succulent right to the very end. The dry cooking process sears in the meats natural flavours and with no oils or fats, it's tremendously healthy too!

Sourced from the volcanic slopes of Mount Etna in Italy, the rapidly cooling lava creates thousands of small air pockets to become forever trapped in each stone. The result, STONEAGED lava stones have proven to retain heat far longer than other granite cooking slabs.

The stone is bought to your table at around 325 degrees, very hot! Make sure you just put your dinner on it and not your fingers.

OUR COOKING TIPS

Your steak will come presented to you seared on the lava stone

Step 1. Transfer your steak onto your side plate

Step 2. Cut small pieces of steak and put them onto the lava stone

Step 3. Add a little of your chosen butter onto your steak pieces

Step 4. Turn your pieces of steak over until it is cooked to your personal liking

Step 5. Dip your steak into your chosen sauce

Step 6. Have fun and enjoy the experience!

The STONEAGED lava stone retains its heat for a long length of time so every mouthful of steak is hot, tasty and succulent right to the very end.

Keep your fingers off the lava!

PASTA BOWLS & PIZZA BOARDS

Our pasta and Pizza's are perfectly prepared and cooked in our kitchen. Unlike our Steak Stones, our lava boards and bowls are not designed to cook your meal, but instead to ensure your food remains lovely and warm throughout your entire meal.

OUR STEAKS

All our steaks are sourced from Devon and Cornwall prime and have been aged for a minimum of 28 days. They come from 'pure-bred' cattle and carry the 'red tractor' quality assurance trade mark. All our cows have had a stress-free lazy life to ensure they provide you with the best quality steak

CHATEAUBRIAND

The **chateaubriand steak** is a thick cut of beef from the tenderloin fillet. The name Chateaubriand comes from a sauce which was popular in the 19th century.

FILLET

The **fillet** is taken from the smaller end of the tenderloin. It is the royal of all the steak cuts, it is tender with little marbling and virtually fat free

RIB EYE

The **rib eye** (also known as **Scotch fillet** in Australia and New Zealand) is a beef steak from the rib section. It is flavourful and tender, coming from the lightly worked upper rib cage area. Its marbling of fat makes it very good for slow cooking

SIRLOIN

The **sirloin steak** is a steak cut from the back of the animal. A very popular cut, the sirloin comes from the upper middle of the cow. This is a part of the cow that doesn't do as much as some other parts so it is very tender and well-marbled with fat which enriches during the cooking process

TOMAHAWK

The **Tomahawk** is cut based on the thickness of the rib bone and is usually 5cm/2 inches thick, weighing approx 1.2kg. A Tomahawk makes an ideal sharing steak for a special occasion or romantic meal, as it can easily feed two people. If you like bone-in steaks such as T-bone or Porterhouse, you'll love the Tomahawk Steak as the primary muscle is the longissimus dorsi (back muscle), which is also the main muscle on the T-bone and Porterhouse.



STONEAGED @ The White Swan Hotel 100 High Street, Henley-in-Arden, Warwickshire. B95 5BY

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