THE CUISINE IS A BEGUILING BLEND OF THE SIMPLE AND SUBTLE, AND SUBSCRIBES TO THOSE CULINARY WATCHWORDS— FRESH, SEASONAL. NATURAL FLAVOURS AND TOP QUALITY INGREDIENTS.

STARTERS

LUXURY PRAWN COCKTAIL

Indulgent, juicy and tender king prawns in McKenzie's tangy Marie Rose sauce.

SCOTTISH SMOKED SALMON

Traditionally smoked Scottish salmon, served on McKenzie's freshly baked bread drizzled with a zingy citrus dressing, with just a hint of chili for a deliciously distinctive flavour.

FETA CHEESE PARCEL

5.95

These delicious packages of crispy filo enclosing warm feta cheese. Oven baked baked with honey lemon dressing, sesame seeds, served on a bed of mixed leaves and sunblush tomatoes.

SOUP OF THE DAY [V]

4.50

Freshly prepared homemade soup packed full of delicious flavours, accompanied with McKenzie's freshly baked homemade bread.

CHORIZO AND HALLOUMI

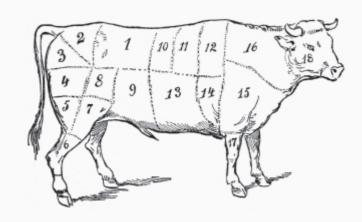
6.75

Grilled halloumi with tangy chorizo and juicy tomato skewers, served on a bed of salad leaves and drizzled with a simple honey-lime dressing.

MUSHROOM MEDLEY [V]

Freshly baked McKenzie's bread topped with a select variety of sautéed mushrooms with a rich garlic, creamy mushroom and herb sauce.





CATTLE STEAKS

Ask your table tender for our choice of complimentary homemade sauces.

Surf n Turf option on all steaks - five King Prawns or Lobster Tail in garlic butter £16.00 supplement.

SIRLOIN SPECIAL TRIM 227G [80Z]

The perfect balance between flavour and tenderness. Served

with baby leaf salad, juicy cherry tomatoes and red onion drizzled with McKenzie's dressing and our twice-cooked chips.

RUMP STEAK 227G [80Z]

18.25

Full, deep, beefy flavour and a definite 'bite'. Served with our fresh pineapple coleslaw and McKenzie's twice-cooked chips.

RIB EYE STEAK 227G [80Z] 18.25

Deeply flavoured, succulent and juicy. Terved with a punchy rocket salad with cherry tomatoes, balsamic vinegar with curls of finely shaved Parmigiano-Reggiano, and McKenzie's twice-cooked chips.

T-BONE 399G [140Z]

24.00

Nothing adds flavour to a steak like the natural bone. Served with baby leaf salad, juicy cherry tomatoes and red onion drizzled with McKenzie's dressing and our twice-cooked chips.

FILLET STEAK 227G [80Z]

This delicious tender steak is served with a punchy rocket salad with cherry tomatoes, balsamic vinegar with curls of finely shaved Parmigiano-Reggiano and McKenzie's twicecooked chips.

CARPET BAGGER 227G [80Z]

30.00

Tender steaks stuffed with a self-saucing garlic butter, chestnut mushroom and onion with just a hint of chilli. Served with a punchy rocket salad with cherry tomatoes, balsamic vinegar with curls of finely shaved Parmigiano-Reggiano and McKenzie's twice-cooked chips.

WE PRIDE OURSELVES ON ONLY SERVING CATTLE STEAK THAT HAVE BEEN BRED PURELY FOR EATING, A LARGE PROPORTION OF MEAT IN THE UK IS FROM DAIRY HERDS. THERE IS A CLEAR DIFFERENCE IN THE TASTE PROFILE BETWEEN CATTLE AND DAIRY STEAK. DAIRY REQUIRE WET AGEING TO TENDERISE IT, WHILST CATTLE IS DRY AGED, WHICH PROMOTES A FINER, AND MORE COMPLEX TASTE PROFILE.

FOR THE MEAT LOVERS

STEAK AND ROCKET

Chargrilled mature tender steak, dressed in extra virgin olive oil and balsamic vinegar, served on a bed of wild rocket, juicy cherry tomatoes, and red onion, topped with curls of finely shaved Parmigiano-Reggiano.

CHICKEN SCHNITZEL

14.75

Tender chicken breast and ham double coated with panko breadcrumbs and baked, with a fried egg on top, served with baby leaf salad, juicy cherry tomatoes and red onion drizzled with McKenzie's dressing and extra rich and creamy dauphinoise potatoes.

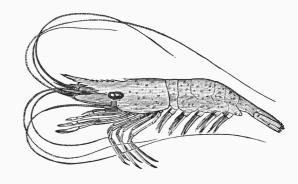
LAMB CUTLETS

Lamb cutlets in a Rosemary and Port jus, served with extra rich and creamy dauphinoise potatoes and fresh new season vegetables.

GOURMET BURGER

14.25

This thick, juicy premier beef burger topped off with goats' cheese, bacon and avocado, on a toasted brioche bun, with mayonnaise, lettuce, tomato, red onion, and McKenzie's twice-cooked chips.



FOR THE FISH LOVERS

CAPE MALAY KING PRAWN

13.50

This distinctive and tasty authentic curry relies heavily on the special blend of spices, served with banana, red onion, tomato and spicy flatbread.

GARLIC BUTTER KING PRAWN

17.95

Succulent prawns pan-fried with caramelised garlic and served on a bed of light and fluffy steamed rice.

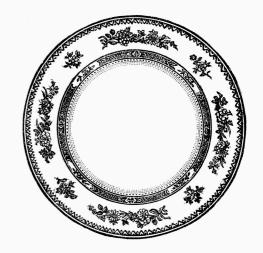
TUNA

16.25

Delicious and light, oven-baked tuna steak marinated in a tangy citrus dressing with rocket, sun-blushed tomatoes, mixed olives and new potatoes, and garlic butter on the side.

BARRAMUNDI

Delicious and light, pan-fried supreme of barramundi with pan-fried smoked bacon and cherry tomatoes, on a bed of wilted baby spinach with fresh green beans, new potatoes and our homemade green pesto.



FROM THE LAND

MEDITERRANEAN VEGETABLES AND GOATS' CHEESE FILO PARCELS

9.50

Fresh medley of oven-roasted Mediterranean vegetables and goats' cheese, gift-wrapped in crunchy filo pastry for a seriously more-ish delight!

MUSHROOM & ASPARAGUS RISOTTO 9.50

Decadently creamy and smooth mushroom risotto recipe with fresh sautéed asparagus

GREEK SALAD

8.95

A traditional Greek salad with vine-ripened tomatoes, sliced cucumber, green pepper, red onion, Kalamata olives and of course feta cheese. Seasoned with dried oregano and salt and dressed with extra virgin olive oil and a splash of red wine vinegar.

BIT ON THE SIDE

VICE-COOKED CHIPS	2. 50
POTATOES	3.50
THE DAY	3.25
TATOES	3.00
	3.25
ES [V]	4.25
Parmesan salad	4.25/8.50
[V]	4.25/8.50

Here at McKenzie's, we pride ourselves on using only the highest quality, fresh, seasonal and locally sourced produce wherever possible.

With so much created in-house we are more than happy to cater for a variety of tastes, allergens and dietary requirements. Please ask us for allergen information which we have detailed for every dish on the menu.

PLEASE NOTE: some dishes may contain traces of nuts, and fish dishes may contain bones.

THERE IS A DISCRETIONARY COVER CHARGE OF 10% ADDED TO PARTIES GREATER THAN SIX. ALL PRICES ARE INCLUSIVE OF V.A.T.

EVENING MENU



GREAT STEAKS | GREAT WINES | GREAT TIMES

the reason for coming

