



THE COMMAND HOUSE

CHATHAM

STEAKHOUSE & GRILL

Grilling on Gun Wharf, in the Storekeeper's House of 1719

Prime cuts, seasoned simply, cooked over a searing-hot grill and rested before they reach your table. Every steak has a drink chosen to go with it. Ask your server for their favourite pairing.

TO START

BAKED CAMEMBERT (v) 8.95
Rosemary, garlic, red onion chutney and toasted sourdough. Made for sharing.

KING PRAWNS PIL PIL 9.25
Sizzling in garlic, chilli and herb butter, with warm bread.

BBQ BEEF BURNT ENDS 8.95
Slow-cooked beef in smoky bourbon BBQ glaze, crispy onions.

CRISPY PORK BELLY BITES 8.50
Maple and mustard glaze, apple slaw.

SALT & PEPPER SQUID 8.50
Chilli, spring onion, lime and roasted garlic mayonnaise.

GARLIC & PARMESAN FLATBREAD (v) 6.95
Roasted garlic butter, Parmesan and fresh herbs.

CHOOSE YOUR SAUCE

Peppercorn · Béarnaise · Red Wine Jus · Creamy
Stilton · Garlic Butter · Chimichurri
One sauce included with every steak · extra sauce 2.50

MAKE YOUR STEAK EPIC

SURF & TURF +7.95

Garlic butter king prawns

STEAKHOUSE MELT +4.50

Stilton, crispy onions, peppercorn drizzle

BLACK & BLUE +4.50

Cajun seasoning, melted blue cheese

BACON & ONION TOPPER +3.95

Smoked bacon, crispy onions, red wine jus

THE STEAKHOUSE

Every steak is served with seasoned skin-on fries, grilled tomato, a crispy onion nest and your choice of sauce.

BLUE RARE MEDIUM RARE ★ MEDIUM MED WELL WELL DONE

★ Chef recommends medium rare for the best flavour and tenderness.

8OZ RUMP 19.95

Full-flavoured with a firm bite, the steakhouse classic.

PAIR WITH Malbec · Stella Artois

10OZ SIRLOIN 28.95

Tender, with a ribbon of fat for flavour. Our best all-rounder.

PAIR WITH Rioja · Cask Ale

10OZ RIBEYE 29.95

Richly marbled, juicy and full of flavour. The steak lover's steak.

PAIR WITH Shiraz · Birra Moretti

8OZ FILLET 32.95

The most tender cut. Best enjoyed rare to medium rare.

PAIR WITH Pinot Noir · Amstel

16OZ T-BONE 34.95

Fillet and sirloin on the bone. Two steaks in one.

PAIR WITH Cabernet Sauvignon · Cask Ale

CHATEAUBRIAND FOR TWO 64.95

16oz centre-cut fillet, carved at the table, with fries, two sides and two sauces.

PAIR WITH A bottle of Bordeaux

1KG TOMAHAWK TO SHARE 79.95

Bone-in ribeye carved for two, with fries, grilled tomato, crispy onions and two sauces.

PAIR WITH A bottle of Malbec · a round of Birra Moretti

Please speak to a member of the team about allergies or dietary requirements before ordering. (v) vegetarian · (ve) vegan. Tomahawk weights are approximate and include the bone.



GRILL · BURGERS · SIDES · DESSERTS

FROM THE GRILL

COMMAND HOUSE MIXED GRILL 25.95

Rump steak, chicken, pork sausage, gammon, fried egg, grilled tomato, crispy onions and fries.

PAIR WITH Malbec · Stella Artois

BEEF SHORT RIB 21.95

Slow-cooked, with creamy mash, roasted shallots and red wine jus.

PAIR WITH Rioja · Cask Ale

BBQ BABY BACK RIBS 19.95

Bourbon BBQ glaze, seasoned fries, slaw and corn on the cob.

PAIR WITH Old Mout Fruit Cider · Zinfandel

GRILLED SALMON 19.50

Crushed herb potatoes, seasonal greens and lemon butter sauce.

PAIR WITH Sauvignon Blanc · Birra Moretti

MAPLE & MUSTARD PORK CHOP 18.95

Thick-cut chop, buttery mash, greens and cider jus.

PAIR WITH Inch's Cider · Chardonnay

STEAK FRITES 17.95

Sliced rump over seasoned fries with garlic butter, rocket and Parmesan.

PAIR WITH Malbec · Cruzcampo

CHARGRILLED CHICKEN 17.50

Garlic and herb butter, seasoned fries, grilled vegetables and peppercorn sauce.

PAIR WITH Pinot Grigio · Amstel

WILD MUSHROOM & TRUFFLE TAGLIATELLE (v) 16.50

Wild mushrooms, garlic, Parmesan and creamy truffle sauce.

PAIR WITH Pinot Noir · Amstel

CHARGRILLED CAULIFLOWER STEAK (ve) 15.95

Spiced cauliflower, chimichurri, roasted peppers and herb potatoes.

PAIR WITH Pinot Grigio · Old Mout Fruit Cider

STEAKHOUSE SIDES

SKIN-ON FRIES	4.50	CREAMY MASH	4.50
TRUFFLE & PARMESAN FRIES	5.95	GARLIC BUTTER MUSHROOMS	4.95
LOADED BACON & CHEESE FRIES	6.50	CHARRED CORN ON THE COB	4.50
BEER-BATTERED ONION RINGS	4.95	HOUSE SLAW	3.95
MAC & CHEESE	5.50	GARLIC & HERB GREENS	4.50

STEAKHOUSE BURGERS

THE STACK 19.95

Two 6oz beef burgers, bacon, Monterey Jack, crispy onions, pickles and house burger sauce.

PAIR WITH Stella Artois

THE SMOKEHOUSE 17.50

6oz beef burger, bacon, Monterey Jack, BBQ pulled pork, crispy onions and bourbon BBQ sauce.

PAIR WITH Cruzcampo

THE CLASSIC 15.95

6oz beef burger, Monterey Jack, lettuce, pickles, burger sauce and crispy onions.

PAIR WITH Foster's

CHARGRILLED HALLOUMI BURGER (v) 15.50

Halloumi, roasted peppers, lettuce, caramelised onions and sweet chilli mayonnaise.

PAIR WITH Old Mout Fruit Cider

SOMETHING SWEET

WARM CHOCOLATE BROWNIE 7.95

Chocolate sauce and vanilla ice cream.

STICKY TOFFEE PUDDING 7.95

Butterscotch sauce, vanilla ice cream or custard.

SALTED CARAMEL CHEESECAKE 7.95

Salted caramel sauce and vanilla ice cream.

APPLE & BLACKBERRY CRUMBLE 7.50

Warm custard or vanilla ice cream.

CRÈME BRÛLÉE 7.95

Classic vanilla, crisp caramel top, shortbread.

SORBET OF THE MONTH (VE) 7.25

Ask the team for this month's flavour.

STEAKHOUSE SHARING SUNDAE 13.95

Brownie pieces, Biscoff crumb, cream, chocolate and caramel sauces. For two.

FINISH WITH Espresso Martini · Liqueur Coffee 6.95 — Irish, Baileys, Tia Maria or Disaronno

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THE COMMANDER'S STEAK BOARD

A generous tomahawk feast, carved and served for sharing.

FOR TWO

94.95

1KG TOMAHAWK STEAK

Bone-in ribeye, grilled to your liking. With beer-battered onion rings, two portions of skin-on fries, mac & cheese, garlic butter mushrooms, charred corn and house slaw. Choose three sauces.

PAIR WITH A bottle of Malbec · two pints of Birra Moretti

FOR FOUR

184.95

TWO 1KG TOMAHAWK STEAKS

Two bone-in ribeyes and two chargrilled chicken breasts. With onion rings, four portions of fries, mac & cheese, garlic butter mushrooms, charred corn and house slaw. Choose six sauces.

PAIR WITH Two bottles of red · a round of Stella Artois

MAKE IT ULTIMATE

GARLIC BUTTER KING PRAWNS

Per portion

+6.95

RACK OF STICKY BOURBON BBQ RIBS

+14.95

TRUFFLE & PARMESAN FRIES

+2.00

Upgrade, per portion

YOUR SAUCES

Peppercorn · Béarnaise · Red Wine Jus · Creamy
Stilton · Garlic Butter · Chimichurri

One sauce included with every steak · extra sauce 2.50

THE DRINKS GUIDE

Find the perfect partner for your meal. Our full wine list is available from the bar.

STELLA ARTOIS

Crisp, full-bodied Belgian lager.

WITH Rump · Mixed Grill · The Stack

BIRRA MORETTI

Smooth, rounded Italian lager.

WITH Ribeye · Tomahawk · Salmon

CRUZCAMPO

Light, refreshing Spanish lager.

WITH Burgers · Steak Frites

AMSTEL

Clean and easy-drinking.

WITH Fillet · Chicken · Pasta

FOSTER'S

The easy-going classic.

WITH The Classic burger

CASK ALES

Rotating ales, so ask what's pouring today.

WITH Sirloin · T-Bone · Short Rib · Roasts

INCH'S CIDER

Crisp apple cider, a natural match for pork.

WITH Pork Chop · Pork Belly

OLD MOUT FRUIT CIDERS

Fruity and refreshing.

WITH Ribs · Halloumi · Cauliflower Steak

RED WINE BY THE GLASS

Malbec · Rioja · Shiraz · Pinot Noir · Cabernet Sauvignon

WHITE, ROSÉ & FIZZ

Sauvignon Blanc · Pinot Grigio · Chardonnay · Rosé · Prosecco

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