

STEAK NIGHT

ALL OUR STEAKS ARE DRY AGED FOR 30 DAYS TRIMMED AND COME COMPLETE WITH CHUNKY CHIPS, SAUTÉED MUSHROOMS, CHERRY TOMATOES AND TOSSED LEAF SALAD WITH RANCH DRESSING.

PRIME LOCALLY REARED STEAKS COOKED TO YOUR LIKING:

9OZ RUMP STEAK £14.50

9OZ RIB EYE £16.50

9OZ SIRLOIN £18.50

9OZ FILLET £19.50

20OZ (INCLUDING BONE) T-BONE £24.00

ASK FOR SPECIAL STEAK OFFERS FOR TWO TO SHARE.

RUBS AND SEASONINGS

FIERY DRIED CHILLI AND THYME

GARLIC, SMOKED SEA SALT AND ROSEMARY

THREE CRACKED PEPPERS AND MALDON SEA SALT

DEVILLED WITH CAYENNE PEPPER, PAPRIKA AND THYME

JERK WITH LEMON AND HERBS

SAUCES

RICH MERLOT REDUCTION WITH GARDEN THYME

GRAIN MUSTARD AND MADERIA

BURNT BRANDY AND PICKLED PINK AND GREEN PEPPERCORNS.

GARLIC AND HERB BUTTER

CRACKED PEPPER AND HORSERADISH HOLLANDAISE.

SIDES BUY TWO GET THE THIRD FREE

ONION RINGS

SIDE SALAD

GRATIN OF POTATOES

MEDLEY OF LOCALLY SOURCED VEGETABLES

EXTRA CHUNKY CHIPS