

STEAK NIGHT

2 STEAKS & A BOTTLE OF HOUSE WINE £40

Every Wednesday night

Nibbles

Marinated Mixed Olives ve gf . 3.50 Selection of Freshly Baked Breads ve . 4

Starters

Chive & Mushroom soup, stilton crumb, crusty bread gf* . 5.95
King Prawn Cocktail, avocado mousse, gem lettuce, cherry tomato, marie rose, sourdough crouton gf* . 6.75
Duck Liver Parfait, caramelized onion, sourdough crisps, mixed lettuce gf* . 6.95
Creamy Garlic Mushrooms, parmesan, truffle oil v gf* . 6.50
Crispy Brie, tomato tapenade, chorizo, peas, mixed lettuce . 6.75

Steaks

All of our steaks are dry aged for 21 days and sourced locally from Chefs Cut Butchery & Tuxfords Butchers

8oz Flat Iron

8oz Picanha Rump

8oz Ribeye

8oz Fillet +6

14oz Chateaubriand (for 2) +10pp

All served with Skin on Fries/Hand Cut Chips, slow roasted tomato, portobello mushroom & steak sauce.

Choice of Sauce:

Pepper Sauce | Diane | Bernaise | Stilton | Garlic Butter

Sides

| Hand Cut Chips 4 | Skin on Fries 4 | Truffle & Parmesan Fries 5 | Cajun & Cheddar Fries 5 |
| Truffle Mac & Cheese 5 | Garlic King Prawns 5 | Roasted Vegetables 4 | House Salad 4 |

Desserts

Bakewell Tart, clotted cream, raspberry coulis v . 6.95
Sticky Toffee Pudding, toffee sauce, vanilla ice cream v . 6.95
Lemon Tart, lemon sorbet, candied lemon, strawberry . 6.95
White Chocolate & Strawberry Cheesecake meringue, strawberry ice cream v . 6.95
Chocolate Orange Tart, candied orange, raspberry sorbet ve gf . 6.95
Chefs Selection of locally sourced ice cream & sorbet (3 scoops) v ve* gf . 4.50

v . vegetarian v*. vegetarian on request gf . no gluten containing ingredients gf* . can omit the gluten ingredients ve . vegan ve* . vegan on request