

STEAK NIGHT

2 STEAKS & A BOTTLE OF HOUSE WINE £40

Every Wednesday night

Nibbles

Homemade Focaccia Bread, balsamic oil ve 3.50 | Marinated Mixed Olives ve gf 3.50

Starters

Soup of the Day, crusty bread gf* ve £5.95

Inside out Chicken Wings, sweet chili sauce gf £7.50

Smoked Haddock Fishcakes, cherry tomatoes, tartar sauce £7.25

Garlic Creamy Mushrooms, parmesan, ciabatta, pea shoots, truffle oil £6.25

Crispy Brie, mixed lettuce, caramelised onion v £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 v gf* 3.50 | Skin on Fries v gf* 3.50 | Creamy Mash v gf 3.50 | House Salad ve gf 3.50
Sweet Potato Fries ve gf* 4.00 | Truffle & Parmesan Fries v gf* 4.50 | Cajun & Cheddar Fries v gf* 4.50
Stem Broccoli & hazelnut shavings ve gf 4.50

Desserts

Bakewell Tart, clotted cream, raspberry coulis v 6.95

Sticky Toffee Pudding toffee sauce, vanilla ice cream v 6.95

Chocolate Fondant white chocolate shard, raspberries, raspberry sorbet v 6.95

Eton Mess strawberries, Chantilly cream, fresh basil, meringue, strawberry ice cream gf* v 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