

STEAK NIGHT

2 STEAKS & A BOTTLE OF HOUSE WINE £45

Every Wednesday night

Nibbles

Homemade Focaccia Bread, balsamic oil ve 4.00 | Marinated Mixed Olives ve gf 4.00

Starters

Soup of the Day, crusty bread gf* ve 5.75

Moroccan Cauliflower Bites, spiced mayo, chilli, spring onions ve 6.50

Warm Tomato & Basil Bruschetta, mixed lettuce, balsamic glaze gf* v 6.75

Garlic King Prawns, crusty bread, chilli in garlic butter gf* 7.25

Ham Hock Terrine, capers, fig chutney, gem lettuce, crusty bread gf* 6.95

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

Chocolate & Caramel Tart, mixed berries, honeycomb ice cream ve £6.75

Sticky Toffee Pudding, toffee sauce, vanilla ice cream v £6.95

Lemon Tart, candied lemon, lemon sorbet, raspberries v £6.95

Orange Pannacotta, shortbread biscuit, raspberries v £6.50

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