

# STEAK NIGHT

BOOKINGS 5.30-9PM | 3 COURSES £31.95



## TO START

House Terrine  
Sourdough toast, chutney

Smoked Salmon  
Dill & horseradish crème fraîche, lemon

Homemade Soup  
Olive oil, warm foccacia

## SIDE DISHES

|                                      |       |
|--------------------------------------|-------|
| Roasted bone marrow                  | £5.95 |
| Grilled tiger prawns   £ each        | £2.95 |
| Battered onion rings                 | £4.95 |
| Hand-cut chunky chips                | £4.95 |
| Fried double yolk egg                | £4.95 |
| Tenderstem broccoli, chilli & lemon  | £4.95 |
| Baron Bigod mashed potato            | £6.95 |
| Sauteed green beans, crispy shallots | £5.95 |
| Caesar salad, parmesan croutons      | £5.95 |

## CHAR-GRILLED STEAKS

8oz Rump  
8oz Bavette  
8oz Flat Iron  
10oz Ribeye (+£5)  
  
Served with hand-cut chunky chips or  
creamy mashed potato  
Plus choose 1 butter or sauce

## OTHER OPTIONS

Market fish of the day  
Sausage & mash, hispi cabbage, crispy shallots, pan gravy  
Battered fish, hand-cut chips, mushy peas, tartar  
Pie of the day, creamy mashed potato, hispi cabbage, roasted carrot  
Beef burger, Monterey Jack, crispy pancetta, onion jam, chunky chips

## TO FINISH

Chocolate Torte  
Macerated cherries, hazelnut ice cream

Sticky Toffee Pudding  
Toffee sauce, vanilla ice cream

Cheese Board  
Crackers, grapes, chutney

## BUTTERS

SMOKED WHISKY  
BONE MARROW & TRUFFLE  
GARLIC & HERB  
**ADDITIONAL BUTTER £1.95 EACH**

## SAUCES

CREAMY PEPPERCORN  
STILTON BLUE CHEESE  
WILD MUSHROOM  
CHIMICHURRI  
**ADDITIONAL SAUCE £2.95 EACH**