

STEAK NIGHT

BOOKINGS 5.30-9PM | 3 COURSES £35



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
Sriracha calamari £ each	£1.95
Battered onion rings	£4.95
Hand-cut chunky chips	£4.95
Fried double yolk egg	£4.95
Buttered hispi cabbage	£4.95
Burford mashed potato	£6.95
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

BUTTERS

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

SAUCES

CREAMY PEPPERCORN
STILTON BLUE CHEESE
WILD MUSHROOM
RED WINE JUS
ADDITIONAL SAUCE £2.95 EACH

TO FINISH

Orange Crème Brûlée
Homemade cantucci

Sticky Toffee Pudding
Toffee sauce, vanilla ice cream

Cheese Board
Crackers, grapes, chutney