

Steak Night

any steak + glass of wine 30pp

served with fries (truffle & parmesan fries +£1), worchestershire battered onion rings, mushrooms, tomato & cafe de Paris butter

10oz ribeye

8oz fillet

20oz chateaubriand (for 2 to share, +£5pp supplement)

with.....

175ml Macabeo

175ml Tempranillo

upgrade for £1.50

175ml Sauvignon blanc

175ml Malbec

extras

roasted root veg, honey mustard (V) (VGA)	6.50
grilled tenderstem broccoli with chive butter (V) (VGA) (GF)	6.50
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
truffle mash (V) (VGA) (GF)	7.00
chicory salad, citrus dressing & walnuts (GF) (N) (VG)	7.00

sauces

peppercorn	4.00
bordelaise (GF)	4.00
béarnaise (GF) (V)	4.00

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan
(VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free

Please speak to your server to advise them of any further dietary or allergen requirements

Steak Night

any steak + glass of wine 30pp

served with fries (truffle & parmesan fries +£1), worchestershire battered onion rings, mushrooms, tomato & cafe de Paris butter

10oz ribeye

8oz fillet

20oz chateaubriand (for 2 to share, +£5pp supplement)

with.....

175ml Macabeo

175ml Tempranillo

upgrade for £1.50

175ml Sauvignon blanc

175ml Malbec

extras

roasted root veg, honey mustard (V) (VGA)	6.50
grilled tenderstem broccoli with chive butter (V) (VGA) (GF)	6.50
fries (GFA) (VG)	6.00
truffle mayo & parmesan fries (GFA)	7.00
truffle mash (V) (VGA) (GF)	7.00
chicory salad, citrus dressing & walnuts (GF) (N) (VG)	7.00

sauces

peppercorn	4.00
bordelaise (GF)	4.00
béarnaise (GF) (V)	4.00