

STEAK NIGHT

STARTERS

CALAMARI FRITTI £5.25

Paprika floured squid rings, deep fried & served with aioli & lemon

GRILLED GOAT'S CHEESE (v) £4.95

On toasted brioche with aged balsamic, caramelised red onions & Jen's beetroot chutney

GAMBAS AL PIL PIL £5.95

King prawns pan fried with garlic & guindilla chillies & toasted sun-dried tomato bread

CHICKEN LIVER & ROSEMARY PÂTÉ £4.50

With clarified butter & pink peppercorns, toasted bread & Maria's chilli tomato marmalade

STEAKS

CHOOSE TO HAVE YOUR STEAK CHARGRILLED OR PAN FRIED

8OZ PRIME RUMP £10

Rump is cut from the rear of the animal & is best enjoyed cooked medium

8OZ SIRLOIN £10

Sirloin is cut off the short loin & has a uniform strip of fat on one side which helps inject the meat with flavour when being cooked

9OZ RIBEYE £14

Ribeye is from the rib section from between rib six through to twelve. A ribeye steak is full of 'marbling' – tiny strands of fat that give flavour and sweetness

14OZ T-BONE £16

T-Bone is the best of both worlds. On one side is tender fillet and on the other side a flavoursome sirloin

7OZ FILLET £18

Fillet is cut from the tenderloin which is arguably the most desirable & tender cut of beef

ALL SERVED WITH HAND CUT CHIPS, GRILLED TOMATO,
ONION RINGS & SAUTÉED FLAT MUSHROOM

ADD GARLIC BUTTER, ROAST SHALLOT
OR PEPPERCORN SAUCE £1.50

(v) suitable for vegetarians



