

Tonight's Steaks

Please choose from the selection of steaks below. Each accompanied with either homemade chips or skinny fries.



RUMP

£10

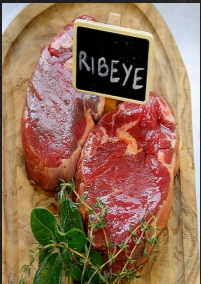
Cut from the lower back of the animal, a flavoursome steak.



ONGLET

£12

Cut from the lower belly, previously known as the butchers steak, as they kept them for themselves. A good flavour and recommended rare to medium



RIBEYE

£18

This boneless steak is rich, tender, juicy and full-flavored due to its generous marbling throughout. The Rib-Eye is a boneless cut. When the bone is left attached to the meat steak it is called a Rib Steak. Recommended medium.



FILLET

£24

A cut that spans between the short loin and the sirloin. The muscle sits beneath the ribs next to the back bone and does very little work, which ultimately makes this an incredibly tender and succulent cut.

SIDES

Battered Onion Rings

£2.95

Creamed Spinach,
with White Wine & Garlic

£3.50

Buttered Asparagus,
baked in Parma Ham

£4.50

Garlic Roasted Mushrooms, with a
Cheese Fondue

£3.50

Smoked Applewood Mac & Cheese,
with a Crispy Bacon Crumb

£4.50

SAUCES

Béarnaise

Peppercorn Sauce

Red Wine Jus

Port, Mushroom & Stilton

all sauces are homemade & gluten free
£2