

STEAKS

Rump £12

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

Recommended medium to medium rare.

Onglet £14

Cut from the lower belly. It was previously known as the butchers steak, as they kept this cut for themselves. Juicy and with a good strong flavour.

Recommended rare to medium.

Sirloin £16

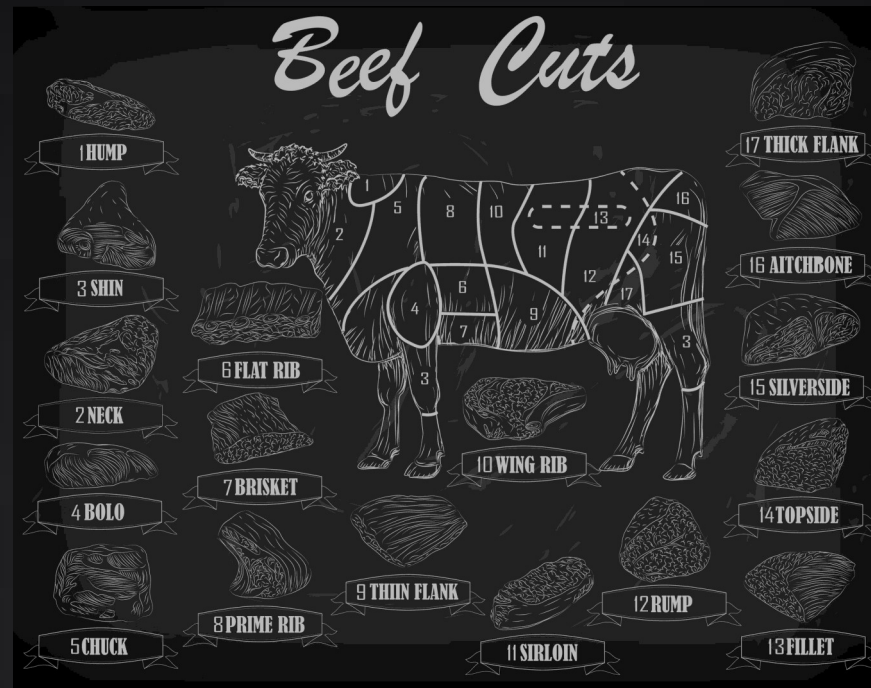
Taken from the lower portion of the ribs and continuing off the tenderloin from which eye fillet is cut, the sirloin is considered to be a premium prime cut with a fine grain and some marbling.

Recommended medium to medium rare.

Ribeye £17

This boneless steak is rich, tender, juicy and fully flavoured 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.



Please choose from the selection of steaks listed.

Each accompanied with either homemade chips or skinny fries.



SAUCES

All our sauces are freshly made & gluten free £2

Béarnaise

Peppercorn Sauce

Chasseur

Port, Mushroom & Stilton

SIDES

Battered Onion Rings

£3

Creamed Spinach, with white wine & garlic

£3.50

Garlic Roasted Flat Field Mushrooms, filled with stilton and bacon

£3.50

Truffle Mac 'n' Cheese, with smoked bacon cordons

£3.95

Sautéed Kale

with garlic, smoked bacon & shallots

£3.50