

## STEAKS

### Rump £12

Cut from the lower back of the animal, a flavoursome steak. Recommended medium to medium rare.

### Onglet £14

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

### Sirloin £17

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.

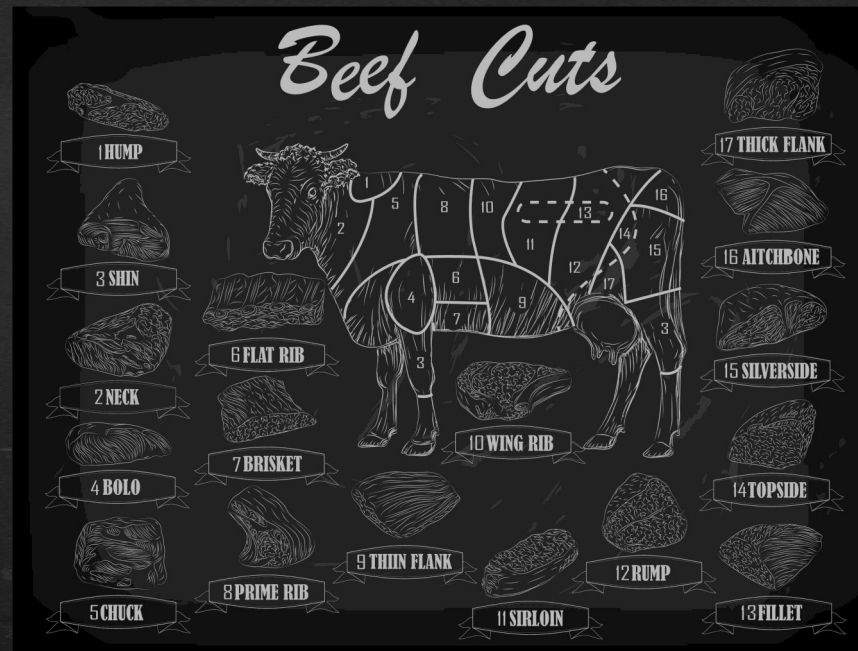
Recommended medium to medium rare.

### Châteaubriand £49 (for two to share)

A piece of beef that is cut from the centre of the tenderloin fillet and large enough for two people to share. Recommended rare to medium rare a Rib Steak.

Recommended medium.

# The Stag & Hounds Steak Experience



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

## SAUCES £2

All our sauces are freshly made & gluten free

Béarnaise  
Peppercorn  
Red Wine Jus  
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 lardons  
£3.95

Sautéed Kale  
with garlic, smoked bacon & shallots  
£3.50