

## 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.

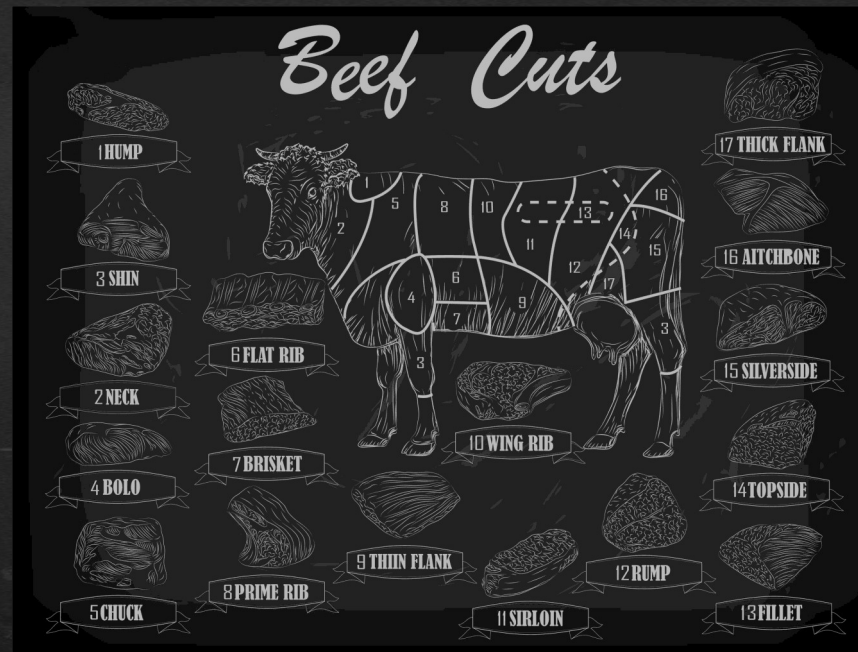
### Ribeye £17

This boneless steak is rich, tender, juicy and fully flavoured due to its generous marbling throughout. The Rib-Eye is a boneless cut., so when the bone is left attached to the meat steak, it's called a Rib Steak.  
Recommended medium.

### Sirloin £17

Taken from the lower portion of the ribs and continuing off the tenderloin from which the 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.

# The Stag & Hounds Steak Experience



## 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 Mushroom, Gorgonzola,  
white wine & baby spinach gratin  
£3.95

Truffle Mac 'n' Cheese,  
with smoked bacon lardons  
£3.95

Garlic Sautéed Green Beans  
wrapped in pancetta  
£3.95



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