

STAG & HOUNDS



STEAK MENU

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

THE STEAKS

Rump £12

Cut from the meat found near the animal's tail end of its spine and the most tender part of this working muscle. Although firmer than most other steaks, it makes up for it with its own strong, and unique flavour.

Recommended medium to medium rare.

Bavette £14

Cut from the bottom sirloin, this steak is lean, juicy and full of flavour when cooked.

Recommended medium rare.

Sirloin £17

A cut that is taken from the lower portion of the ribs, 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 may have some marbling, giving it extra flavour when cooked.

Recommended medium rare.

Cote de Boeuf £48 for two to share

The Cote de Boeuf is suitable for two people to share. A well-marbled, fatty and flavoursome cut from the rib section, served on the bone, tender, full flavour and succulent,

Recommended medium. Please note: extended cooking times for this cut

THE 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

THE SAUCES

All sauces are freshly made & gluten free

Béarnaise

Peppercorn

Red Wine Jus

Port, Mushroom & Stilton

£2