

STAG & HOUNDS



STEAK MENU

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

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.

Onglet £14

Cut from the lower belly, previously known as the butchers steak, as they kept them for themselves. A great flavour.

Recommended rare to medium

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.

Fillet £20

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.

Recommended medium rare.

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

SAUCES

All sauces are freshly made & gluten free

Béarnaise
Peppercorn
Red Wine Jus
Dianne

£2