



STEAKS

Each accompanied with either homemade chips or skinny fries.

Rump **£12**

Cut from the most tender part of a working muscle. Although firmer than most other steaks, it makes up for it with its own strong and unique flavour.

Bavette **£14**

Cut from the bottom sirloin and is lean yet juicy and full of flavour when cooked medium rare.

Sirloin **£16**

A cut 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 some marbling, giving it extra flavour when cooked.

Himalayan Salt Aged Ribeye On The Bone **(for 2 to share) £40**

This premium cut of beef is slowly and naturally aged on the bone in the salt room, which increases a fuller flavour and releases the natural enzymes which in turn breaks down and tenderises the meat.

SIDES

Battered Onion Rings **£2.95**

Roasted Flat Mushrooms and Tomatoes **£2.95**

Garlic Roasted Mushroom, Shropshire Blue, White Wine and Baby Spinach Gratin **£3.50**

Truffle Mac 'n' Cheese, with Smoked Bacon Lardons **£3.50**

SAUCES

All sauces are freshly made & gluten free **£2**

“Café de Paris” Butter

Peppercorn

Port, Stilton & Mushroom

Red Wine Jus