

STEAK NIGHT

STARTERS

Calamari Fritti £5.25

Paprika floured calamari, deep fried & served with aioli & lemon

Grilled Goat's Cheese (v) £4.95

On toasted brioche with aged balsamic vinegar, caramelised red onions, pineapple & black fig chutney

Gambas al Pil Pil £5.95

King prawns, pan fried with garlic & guindilla chillies, served with toasted sun-dried tomato bread

Chicken Liver & Rosemary Pâté £4.50

Served with clarified butter, toasted bread & chilli tomato marmalade

STEAKS

Choose to have your steak chargrilled or pan fried

8oz Prime Rump £10

Rump is cut from the rear of the animal & is best enjoyed cooked medium

8oz Sirloin £10

Sirloin is cut off the short loin & has a uniform strip of fat on one side which helps inject the meat with flavour when being cooked

10oz Ribeye £14

Ribeye is from the rib section from between rib six through to twelve. A ribeye steak is full of 'marbling' – tiny strands of fat that give flavour and sweetness

14oz Porterhouse £16

Porterhouse is cut from the rear end of the short loin. Cooked on the bone making it tenderer & in effect, a bone-in sirloin

8oz Fillet £20

Fillet is cut from the tenderloin which is arguably the most desirable & tender cut of beef

All served with hand cut chips, grilled tomato, battered onion rings & sautéed flat mushroom

Add shallot, peppercorn or béarnaise sauce £1



