

## STEAK NIGHT

### STARTERS

**Calamari Fritti £5.25**

*Paprika floured squid rings, deep fried & served with aioli & lemon*

**Grilled Goat's Cheese (v) £4.95**

*On toasted brioche with aged balsamic vinegar, caramelised red onions & beetroot 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**

*Topped with clarified butter & pink peppercorns, served with 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 £12**

*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, onion rings, sautéed flat mushroom*

*Add garlic butter, shallot or peppercorn sauce £1.50*



