

STEAK NIGHT

STARTERS

Chorizo Frito al Vino £4.50

Chorizo pan fried in red wine with garlic, rosemary & thyme, served with toasted ciabatta

Dijon Chicken Salad £4.50

Chicken, pancetta & roasted red peppers served warm on mixed leaf with Dijon mustard yoghurt dressing

Grilled Goat's Cheese (v) £4.50

On toasted brioche with aged balsamic vinegar, caramelised red onions, orange & apricot chutney

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

225g (8oz) Prime Rump £10

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

225g (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

280g (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

390g (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

225g (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 shallot, peppercorn or dolcelatte sauce £1



