

# STEAK NIGHT

---

## STARTERS

### CALAMARI FRITTI £5.45

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

### GRILLED GOAT'S CHEESE (v) £5.25

On toasted brioche with aged balsamic, caramelised red onions & Jen's beetroot chutney

### GAMBAS AL PIL PIL £6.25

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

### CHICKEN LIVER & ROSEMARY PÂTÉ £4.50

With clarified butter & pink peppercorns, toasted bread & Maria's chilli tomato marmalade

## STEAKS

### CHOOSE TO HAVE YOUR STEAK CHARGRILLED OR PAN FRIED

#### 225g PRIME RUMP £10

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

#### 200g SIRLOIN £11

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

#### 250g RIBEYE £15

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

#### 200g FILLET £18

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

#### MIXED GRILL £19

Picanha rump steak, lamb chop, lemon chicken breast, chorizo Cumberland sausage & baby black pudding

**ALL SERVED WITH HAND CUT CHIPS, GRILLED TOMATO,  
ONION RINGS & SAUTÉED FLAT MUSHROOM**

**ADD GARLIC BUTTER OR PEPPERCORN SAUCE £1.50**

(v) suitable for vegetarians



