Steak Night - Date Night

Any Steak | Any Beverage | Unlimited Fries | £29pp

Available Every Wednesday - From 17:00 onwards

CHOOSE YOUR STEAK With Unlimited Fries

Rib Eye 300g Known as the butcher's favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour

Sirloin 300g A belt of marbling, containing just the right amount of fat to give exceptional flavour

Fillet 200g The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a rich flavour

ALLERGENS: Some of our menu dishes contain nuts. We cannot guarantee that our dishes are nut free. Please inform your host if you have any food related allergies. (V) =Vegetarian dish (Ve) = Vegan dish | A 12.5% discretionary service charge is added to the bill. | All gratuities go directly to our staff.

PROSECCO & WINE

Prosecco - Brut Argeo 125ml - Veneto, Italy White Wine - Picpoul De Pinet 175ml - France

Rosé Wine - Anciens Temps 175ml - France

Red Wine - Rioja Crianza 175ml - Spain

OTHER DRINKS

Aperol Spritz - prosecco, Aperol liqueur, soda Peroni Nastro Azzurro Pint - 5.0% Lager

Driving? - Enjoy any soft drink or one of our Mocktail's

ΡΚΫΜΕ

STEAK & GRILL

ADD AN APPETIZER +£5

Freshly Made Soup Sour dough roll (v)

Taylor's Port & Chicken Liver Pate Caramelised onion chutney, beef dripping & buttermilk scones

> Crispy Squid Piri Piri Black confit garlic mayo, burnt lime

Spicy Buffalo Chicken Wings Celery sticks, blue cheese dip

ADD A DESSERT +£5

Creme Brulée Classic vanilla bean crème brulee with its signature crunchy caramel top

Chocolate Fudge Brownie Soft & sticky fudge brownie, roasted marshmallows, chopped hazelnuts, warm toffee sauce, Madagascan vanilla ice cream

> Eton Mess Crunchy light meringue, whipped cream with berry compote