

Midweek 'Steak Out'

Every Monday, Tuesday & Wednesday

Steak | Unlimited Fries | Glass of Wine | £25pp

P R I M E

STEAK & GRILL

Pavé Steak 250g

Served sliced with Chimichurri or peppercorn sauce

Unlimited Fries

Glass of wine

£25pp

Choose a different cut for +£5

Rib Eye Steak 300g | Sirloin Steak 300g | Fillet Steak 200g

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

Crème Brûlée

Classic vanilla bean crème brûlée 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

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