



Friday Night Steak & Wine

All Steaks Are Served With

Triple Cooked Hand Cut Chips

Wild Mushroom Ketchup, Roasted Cherry Tomatoes, Tenderstem,

Home Made Yellow Hammer Beer Battered Onion Rings

Butter & Steak Sauce

2 Dry Aged, Grass Fed, Slow Reared Steaks

& Bottle of Wine £50

Merlot | Shiraz | Pinot Noir

8oz Sirloin

10oz Rump

Not for you?

10oz Pork T-Bone

8oz Wild Salmon Steak

Wild Mushroom & Truffle Wellington (VE)

Master Butcher Alistair Recommends Sharing Steak

Pre Order Only

Full bodied wine served with master cuts

Choose from

Chateau Tayet Left Bank Bordeaux | Puglia Appassimento

16oz Chateaubriand £80 Serves 2

The finest centre cut of the fillet best cooked rare

32oz Tomahawk Ribeye £100 Serves 2

The classic ribeye left on the bone this gives the steak its signature flavour, best served medium rare

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Choose Your Sauce

Peppercorn | Blue Cheese | Chateaubriand

Choose Your Butter

Café De Paris | Garlic | Bloody Mary