

Scan to find out more  
about the story of our  
amazing steaks

# STEAK NIGHT *for* TWO

*From 5pm*  
*Every Wednesday*

*Our award-winning butcher, Aubrey Allen,  
supplies us with 30-day dry-aged steaks  
from British, grass-fed cattle. The very best.*

FOR EVERY TWO STEAKS  
ORDERED ENJOY ON THE HOUSE:

*A bottle of house wine (see details overleaf)*

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*Three complimentary 'Chef's Extras':*

***Aged black garlic mayo*** 318kcal

***Beef Bordelaise marrow sauce*** 173kcal

***Balsamic tomato ketchup*** 45kcal

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## *Choose your steak*

*(served with French fries & side salad)*

<i>Rump 8oz</i> <small>869kcal</small>	19.95
<i>Sirloin 8oz</i> <small>980kcal</small>	26.75
<i>Fillet 7oz</i> <small>899kcal</small>	29.95
<i>Chateaubriand for Two 14oz</i> <small>1725kcal</small>	59.90

*allow 20 minutes for cooking & resting*

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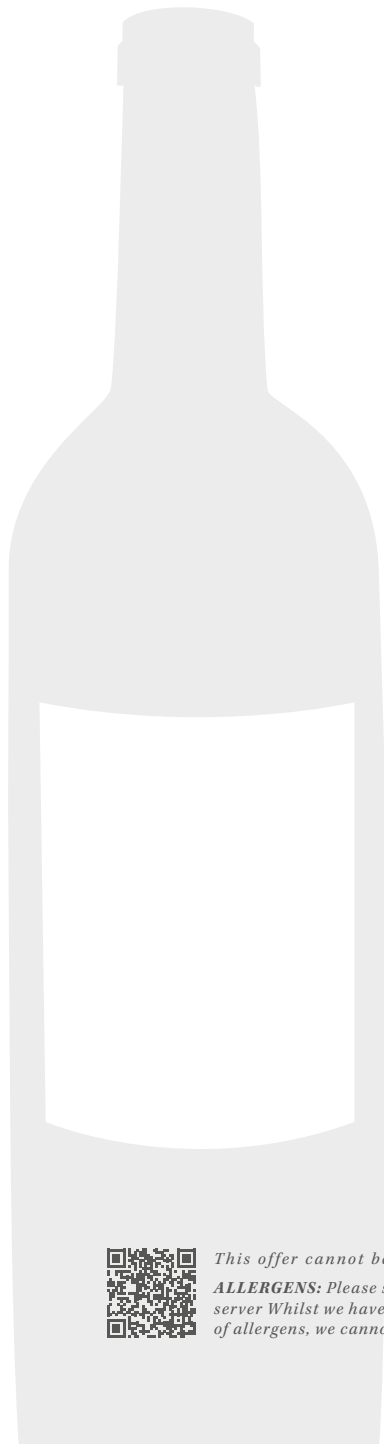
## *Choose your sauce for 1.95*

*Béarnaise* 223kcal / *Café de Paris butter* 140kcal /

*Roquefort* 130kcal / *Peppercorn sauce* 43kcal

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*See our Steak Night wine upgrade overleaf...*



*Enjoy your steak  
with a bottle of wine...*

COMPLIMENTARY HOUSE WINE

*Maison Belenger*

*Côtes de Gascogne (France)*

*Red or White*

OR UPGRADE

PAY JUST 15.00 FOR

*Giesen The Brothers,*

*Sauvignon Blanc (New Zealand)*

*34.45 on our wine list*

*La Posta Pizzella,*

*Malbec (Argentina)*

*34.45 on our wine list*

PAY JUST 25.00 FOR

*Domaine Fouassier Clos Paradis,*

*Sancerre (France)*

*44.50 on our wine list*

*Castillo Clavijo,*

*Rioja Gran Reserva (Spain)*

*43.50 on our wine list*



*This offer cannot be used in conjunction with any other offer or promotion.*

**ALLERGENS:** *Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.*