

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)

+

Three complimentary 'Chef's Extras':

Aged black garlic mayo 318kcal

Beef Bordelaise marrow sauce 173kcal

Balsamic tomato ketchup 45kcal

Choose your steak

(served with French fries & side salad)

Rump 8oz 869kcal 20.95

Sirloin 8oz 980kcal 27.75

Fillet 7oz 899kcal 30.95

Chateaubriand for Two 14oz 1725kcal 61.90

allow 20 minutes for cooking & resting

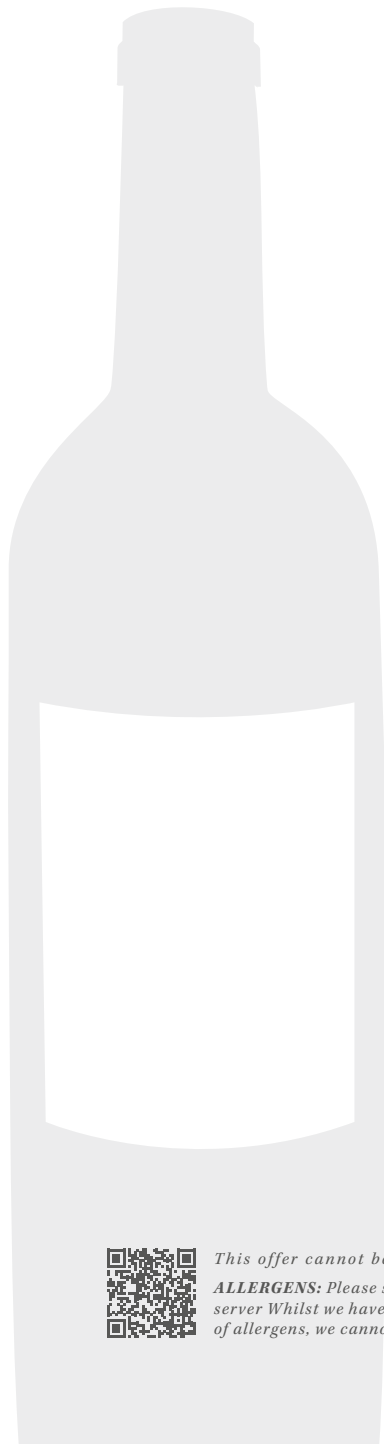
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Choose your sauce for 1.95

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

Roquefort 130kcal / *Peppercorn sauce* 43kcal

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)

35.45 on our wine list

La Posta Pizzella,

Malbec (Argentina)

35.45 on our wine list

PAY JUST 25.00 FOR:

Domaine Fouassier Clos Paradis,

Sancerre (France)

45.50 on our wine list

Castillo Clavijo,

Rioja Gran Reserva (Spain)

44.50 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.*