



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

Beef Bordelaise marrow sauce

Balsamic tomato ketchup

Choose your steak

(served with French fries & side salad)

<i>Rump 8oz</i>	20.95
<i>Sirloin 8oz</i>	27.75
<i>Fillet 7oz</i>	30.95
<i>Chateaubriand for Two 14oz</i>	61.90

allow 20 minutes for cooking & resting

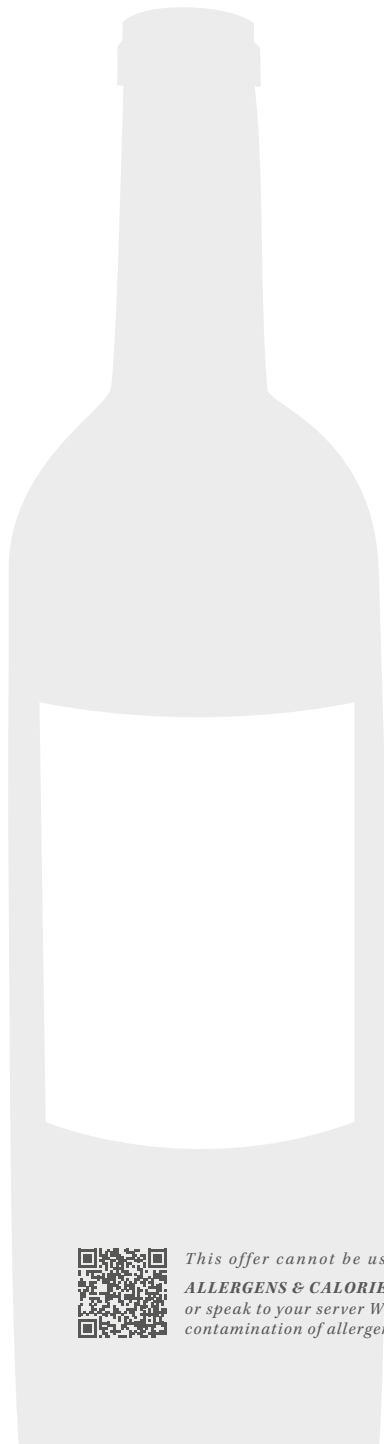
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Choose your sauce for 1.95

Béarnaise / Café de Paris butter /

Roquefort / Peppercorn sauce

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 & CALORIES: *Please scan the QR code for allergen & calorie 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.*