



# Steak Night

Thursday 12th September 2024

All our steaks are dry aged for a minimum of 35 days. Cooked over Japanese coals & whiskey barrel wood chips

All steaks are served with skin on French fries, portobello mushroom & beef steak tomato (D)

Upgrade to truffle & Parmesan chips (D)	4
Surf & turf, add a Madagascan king prawn (D,CR)	8
Served with a choice of sauces - Peppercorn, Garlic Butter, Chimmi Churri or Bearnaise	
Peppercorn (D,E,S)	
225g Bavette	22
250g Sirloin	31.5
250g Rib-Eye	34
225g Fillet	38
700g Cote De Beouf To Share	70
400g Pork Tomahawk	35
300g Barnsley Lamb Chop	30
Lions Mane Mushroom (VG)	22

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY,  
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD,  
MO - MOLLUSCS, N - NUTS, P - PEANUTS,  
S - SULPHITES, SS - SESAME, SY - SOY,  
V - VEGETARIAN, VG - VEGAN)