



## Steak Night

Every Thursday  
5.30pm - 8.30pm

### Steak Night Specials

Two Bavette steaks, choice of two sauces, land cress, skin on French fries (D,S)  
**35**

Two Bavette steaks, choice of two sauces, land cress, skin on French fries & a bottle of house red or white wine (D,S)  
**45**

Côte de boeuf, choice of 2 sauces, grilled beef tomatoes, flat mushrooms, truffle Parmesan chips (D,S)  
**75**

Add a tiger prawn  
**2.5 (CR)**

### A la carte steaks

Dry aged sirloin 250g (D) | **31.5**

Dry aged fillet steak 225g (D) | **39.5**

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and the above two steaks are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D)

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)