



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

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)