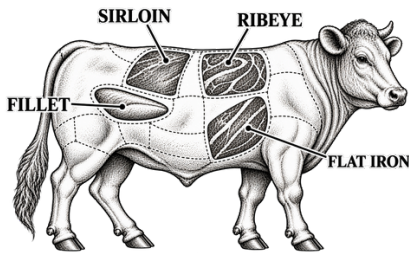


STEAK NIGHTS

Available Wednesdays & Thursdays from 4:30pm - 9pm



SNACKS

House Rosemary
Focaccia:

*E.V.O.O &
balsamic glaze* £5
(vg)

Whipped Curry Butter £6
(v)

Whipped Goats Cheese £7
Honey, Walnuts (v,n)

**Chorizo & Tomato
Arancini** £6
Basil Aioli

XL Mozzarella Stick £7.5
Aioli, Sweeti Chilli (v)

SAUCES

choose from:
Peppercorn (gf)

Chimichurri (v,vg,df,gf)

Garlic & Herb Butter (v,gf)

Red Wine Jus (df,gf)

SIDES

choose from:
Fries (v,vg,df,gf)

Miso Glazed Carrots
Pistachio Crumb (v,vg,df,gf,n)

Kale Salad
Chilli, Sesame (v,vg,df,gf)

Onion Rings (v,vg,df,gf)

225/8oz Flat Iron Steak each

choice of
two sides & two sauces

a bottle of wine
Spanish Verdejo (white)
Spanish Tempranillo (red)

£55

per couple

UPGRADE YOUR CUT

300g/10oz Ribeye Steak
£9 per person

300g/10oz Sirloin Steak
£8 per person

225g/8oz Fillet Steak
£12 per person

500g/18oz Sirloin
to share
£20 per couple!

ADD ON:

Fries £5 (v,vg,df,gf)

Miso Glazed Carrots £5.5
Pistachio Crumb
(v,vg,df,gf,n)

Kale Salad £5.5
Chilli, Sesame (v,vg,df,gf,n)

Onion Rings £5 (v,vg,df,gf)

Truffle Parmesan Fries £6
(gf)

Garlic & Herb King Prawns
£6 (gf)

Crispy Potato Bites £7
Garlic Aioli, Spring Onion,
Pecorino (v,gf)

WINE UPGRADE

White:
Sauvignon blanc £5
Vinho verde £5
Albariño £8
White rioja £10

Red:
Merlot £5
Pinot Noir £5
Malbec £8
Rioja Reserva £10



v = vegetarian vg = vegan gf = gluten free
df = dairy free (a) = available n = contains
nuts

Please let our staff know about any allergens
or dietary requirements.. A discretionary 10%
service charge will be added to all tables who
are dining.