



FRIDAY NIGHT STEAK EXPERIENCE

CHOOSE YOUR CUT FROM THE BLACKBOARD

Welcome to our new look Friday Night Steak Night! Simply select your preferred cut from our blackboard. All our steaks are supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant. Add a sauce of your choosing and some delicious side dishes, to truly elevate your meal.

***Please ask the team for today's selection of cuts from our Master Butcher, Aubrey Allen.
Steaks are charged at weekly market prices.***

ALL SERVED WITH

Herb buttered mushroom, vine tomatoes, buttermilk onion rings, beef dripping skin on fries.

ADD A SAUCE

Triple peppercorn sauce £2.50 | Red wine and madeira jus £2.50 | HP sauce gravy £2.50 | Bearnaise sauce V £3.50



CHOOSE YOUR SIDE DISHES



Caesar Salad, charred croutons,
parmesan £5
ADD ANCHOVIES £2

NEW Savoy Cabbage and Crispy Kale,
Marmite butter V £5

Beetroot and Squash Salad,
kale, goats curd V, *VE £5.95

Beef dripping skin on fries,
rosemary and thyme sea salt *VE £5
ADD PARMESAN AND TRUFFLE £2

Triple-cooked beef dripping chips,
rosemary and thyme sea salt *VE £5
ADD PARMESAN AND TRUFFLE £2

Lyonnaise potato, caramelised onions,
garlic and rosemary V £5.50
ADD RACLETTE £2.50

V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to Vegetarian.

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request. An optional 12.5% service charge will be added to your bill