

Steak Menu

Starters

Something Soup (V/GF) - Toasted Sourdough £7.95

Duck & Orange Pate (GF Option) – Pickled Silver Skin Onions, Gherkins, Fruit Chutney, Toasted Sourdough **£8.95** (GF Add 50p)

Prawn Cocktail (GF) - with Avocado & Marie Rose Sauce £9.95

Deep Fried Squid - Aioli & Chive Sauce, Salad £9.95

Whole Baked Camembert (V) - with Rosemary & Garlic, Toasted Sourdough & Red Onion Chutney £12.95

Mains

8oz Rump* £19.95

Although not as tender as other prime cuts, many argue it has a far superior flavour.

8oz Ribeye* £26.95

Rich, tender, juicy and full-flavoured, with generous marbling throughout & melts in the mouth.

8oz Sirloin* £26.95

A very popular cut, it's very tender & well marbled with fat.

8oz Fillet* £36.95

This is the most lean & tender of all steaks with very little to no fat.

34oz Tomahawk** £56.95 (For 2 to share)

A huge bone in ribeye that is rich, tender, juicy and full of fantastic flavour. This steak has a generous marbking throughout and is perfect for sharing.

8oz Tuna Steak £21.95

Served with Capers & Anchovies Salsa Verde

All Served with Chunky Chips, Rocket Salad, Grilled Beef Tomato & A Choice of One Side Per Person

Sides (Additional Sides £4.50)

Garlic Mushrooms ~ Onion Rings ~ House Salad ~ Halloumi Fries Add Peppercorn or Blue Cheese Sauce £1.50

Desserts

Belgium Waffle - with Maple Syrup & Salted Caramel Ice Cream £7.95

Sticky Toffee Pudding - with Vanilla Ice Cream and Toffee Sauce £7.95

Baileys Chocolate & Marshmallow Brownie - Chantilly Cream £7.95

Ice Cream – 3 Scoops of Ice Cream & Wafer (Vegan Option Available) **£6.95** (Salted Caramel ~ Strawberry ~ Vanilla)

Sorbet - 3 Scoops of Sorbet & Wafer **£6.95** (Raspberry)

Selection of Local Cheeses - with Biscuits and Caramelised Onion Chutney £9.95