



Scan to find out more
about the story of our
amazing steaks

STEAK NIGHT for TWO

From 5pm
Every Wednesday

Our award-winning butcher, Aubrey Allen,
supplies us with 30-day dry-aged steaks
from British, grass-fed cattle. The very best.

FOR EVERY TWO STEAKS ORDERED
ENJOY ON THE HOUSE:

A bottle of house wine

+

Three complimentary 'Chef's Extras':

Aged black garlic mayo
Beef Bordelaise marrow sauce
Balsamic tomato ketchup

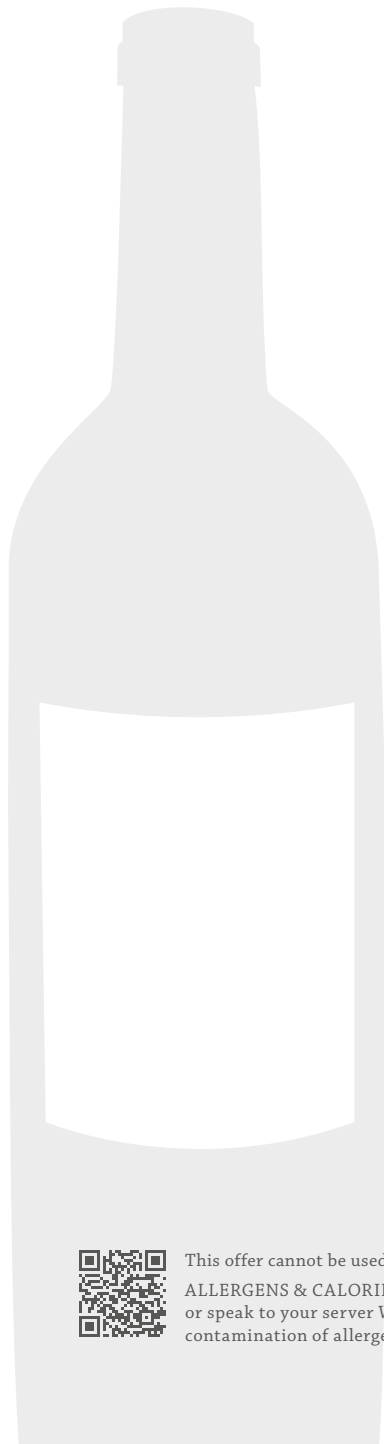
Choose your steak
(served with chips & side salad)

Rump 8oz	19.95
Sirloin 8oz	26.75
Fillet 7oz	29.95
Chateaubriand for Two 14oz	59.90
allow 20 minutes for cooking & resting	

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Choose your sauce for 1.95
Béarnaise / Café de Paris butter /
Roquefort / Peppercorn sauce

See our Steak Night wine upgrade overleaf....



Enjoy your steak with a bottle of wine...

COMPLIMENTARY HOUSE WINE

Maison Belenger,
Côtes de Gascogne (France)
Red or White

OR UPGRADE

PAY JUST 15.00 FOR
Giesen The Brothers,
Sauvignon Blanc (New Zealand)
34.45 on our wine list

La Posta Pizzella,
Malbec (Argentina)
34.45 on our wine list

PAY JUST 25.00 FOR
Domaine Fouassier Clos Paradis,
Sancerre (France)
44.50 on our wine list

Castillo Clavijo,
Rioja Gran Reserva (Spain)
43.50 on our wine list



This offer cannot be used in conjunction with any other offer or promotion.

ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.