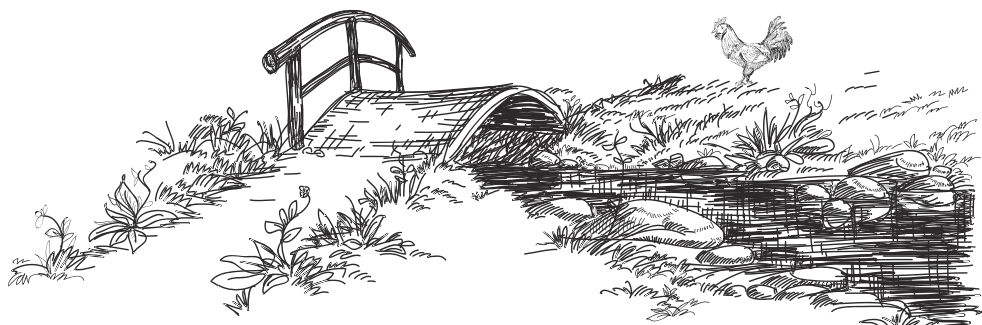


EVERY SUNDAY

SUNDAY ROAST



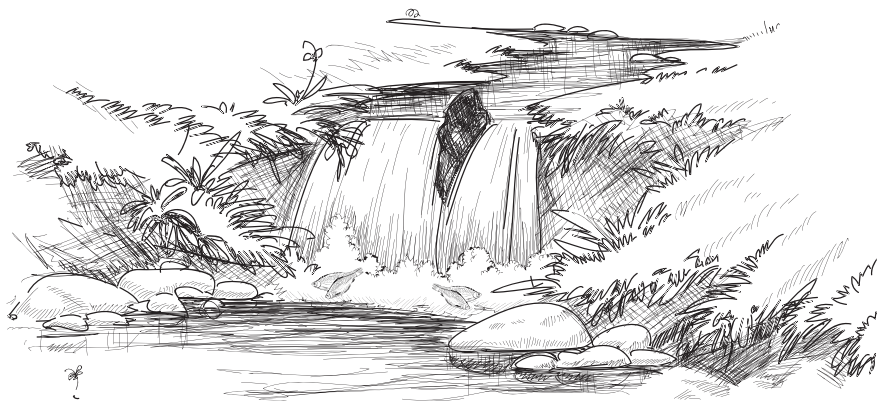
EVERY WEDNESDAY

STEAK NIGHT



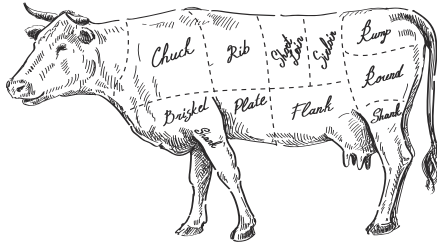
EVERY OTHER FRIDAY

FISH NIGHT



STEAK NIGHT

Wednesdays 6pm - 10pm



STEAKS

FILLET STEAK (6oz)

£23.00

The Lady's Steak, the Most Tender, Lean & Mild in Flavor

RIB-EYE STEAK (6oz)

£19.50

Scotch Fillet has a Ribbon of Marbling Which Melts During Cooking, Leavening a Very Juicy Steak

SIRLOIN STEAK (6oz)

£18.50

The city boy or snob's steak, as it's from middle back has a good size & is well marbled with tasty fat

RUMP STEAK (6oz)

£18.50

The steak-eater's steak. This is full of flavour; it comes from the back side & must be well hung

SALMONE SUPREME

£18.50

Grilled salmon with white wine sauce

All served with grilled tomato, flat mushrooms & onion rings

With a choice of salad or peas & choice of French fries or garlic mash potato

***Including a glass of Red or White Wine
or Half pint of Moretti or a Soft Drink***

Our steaks are from grain-fed British cattle matured & traditionally dry-aged for 28 days, at this point the meat develops its unique flavour & quality.

SAUCES

BLUE CHEESE

£2.50

Stilton & Dolcelatte sauce

GARLIC CHIMICHURRI

£2.00

An Argentinian steak salsa with fresh garlic, parsley, chilli & lime

PEPPERCORN

£2.00

Traditional green peppercorn sauce

DIANE

£2.00

Mushroom & onion sauce with a hint of brandy

Before you order please inform us if you have any food allergies