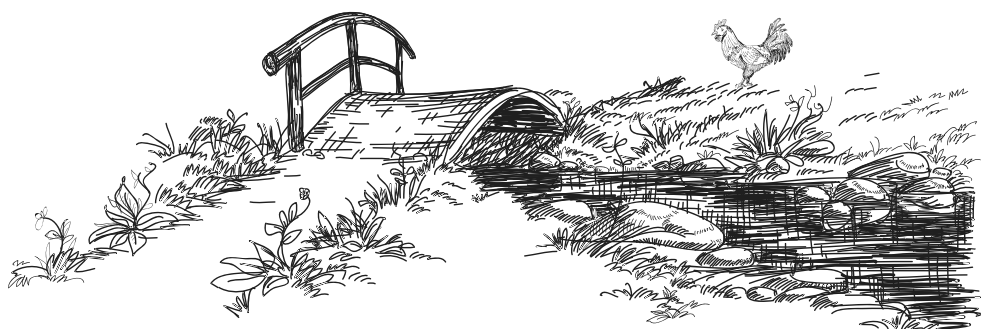


EVERY SUNDAY

SUNDAY ROAST



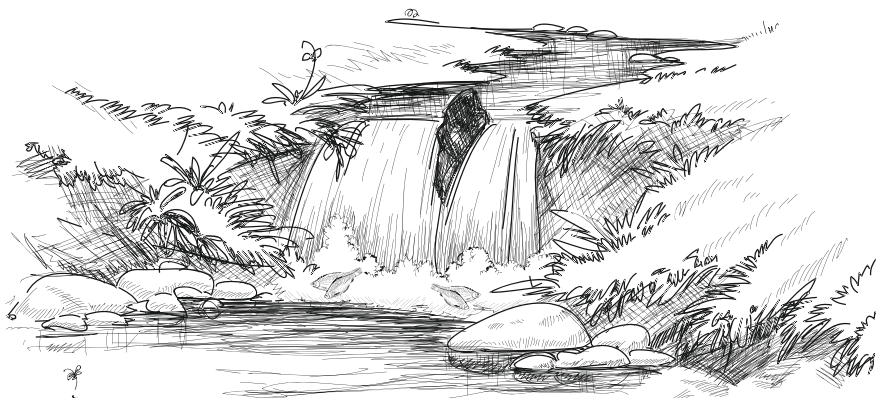
EVERY WEDNESDAY

STEAK NIGHT



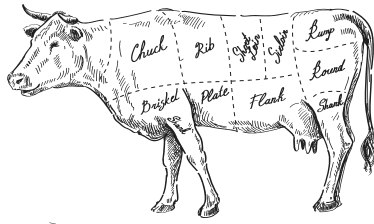
EVERY OTHER FRIDAY

FISH NIGHT



STEAK NIGHT

Wednesdays 6-10pm



STEAKS

T-BONE STEAK 12OZ

£ 26.95

Two steaks in one, eye fillet one side & sirloin on the other

FILLET STEAK 6OZ

£ 18.95

The lady's steak, the most tender, lean & mild in flavor

RIB-EYE STEAK 6OZ

£ 16.95

Scotch fillet has a ribbon of marbling which melts during cooking, leavening a very juicy steak

SIRLOIN STEAK 6OZ

£ 15.95

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

£ 15.95

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

TUNA STEAK

£ 15.95

Fresh cut, chargrilled best taste medium or medium rare

All served with grilled tomato, flat mushrooms & onion rings, choice of salad or peas & choice of french fries, steak chips or garlic mash potato including a glass of red or white Sicilian wine or moretti beer 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