

# STEAK NIGHT

All meat supplied by HG Walter. Our beef is slow reared on grass pasture and dry aged for 28 days.

All steaks served with fries • Truffle & parmesan fries upgrade +£2

## 16oz CHATEAUBRIAND FOR TWO — £80

### STEAKS

8oz Bavette .....	£15	10oz Pork loin chop .....	£15
10oz Ribeye .....	£28	Barnsley lamb chop .....	£18

### SIDES

Seasonal greens, garlic butter	£5	Mixed leaf salad, pickled onions, croutons .....	£5
Bone marrow mash .....	£5	Blue cheese coleslaw.....	£5
Beer battered onion rings .....	£5	Grilled mushrooms & roast tomatoes .....	£5

### SAUCES — £3

Green peppercorn • Béarnaise • Chimichurri • Café de Paris butter • Bone marrow gravy

Please ask a member of staff for allergen information.