



STEAK NIGHT

Homemade bread, truffle and honey butter, olive oil, aged balsamic **£6**

Halloumi fries, truffle honey **£7**

Starters

Cauliflower soup, homemade bread **£9**

Goats cheese and roasted red grape bruschetta, toasted pine nuts **£11**

Pan-seared scallops and braised beef featherblade, Jerusalem artichokes, trompettes **£23**

Ham hock arancini, gherkin ketchup **£8**

STEAKS

(British Blue Cattle, Fitz Johns Farm, Halsted, Essex)

200z Chateaubriand – recommended for two **£80**

Sirloin (100z) **£28**

Ribeye (100z) **£30**

Fillet (100z) **£40**

Rump (100z) **£23**

Pork chop **£17**

Hake fillet **£17**

Sauces

Peppercorn, blue cheese, mushroom, red wine, smoked salsa verde **£3 each**

Extras

Roasted cherry tomatoes, field mushrooms, two fried eggs **£3 each**

Sides

French fries **£5**

House salad **£5**

Triple cooked chips **£6**

Garlic prawns, aioli **£7.5**

“Posh chips”, truffle oil, Parmesan **£7**

Fine beans, roasted hazelnuts **£6**

Tenderstem broccoli, salsa verde **£6**

Macaroni cheese **£6**

Creamy mashed potato **£6**

Onion rings **£4.5**

*Please inform us of any dietary requirements or allergies.
A 12.5% discretionary service charge will be added for tables over 6 guests.*