SATURDAY STEAK NIGHT

Available from 5pm

802 SIRLOIN OR 1002 RIBEYE + starter + pudding £20

MIXED GRILL OR 702 FILLET STEAK + starter + pudding £25

STARTERS

Salt and pepper calamari with chorizo and chipotle jam

Today's soup with crusty bread (V)

Chargrilled halloumi and beetroot hash

with avocado, soya roasted seeds and a béarnaise sauce (V)

King prawn and avocado cocktail with Marie Rose sauce and sour dough bread

Hand-crumbed langoustines and mussels with a dill pickle hollandaise

Oven-baked garlic and cheddar mushrooms with garlic bread (V)

Chargrilled lamb koftas on a cucumber, tomato, onion and mint salad with garbanzo dip

Oak smoked chicken liver pâté with onion marmalade and toasted sour dough bread

STEAKS

All of our steaks are aged for a minimum of 28 days for superb flavour and tenderness and are served with beer-battered onion rings and seasoned chips

8oz SIRLOIN

served with a roasted flat mushroom

10oz RIBEYE

served with mushrooms in a garlic and cheddar sauce

MIXED GRILL

8oz rump steak, gammon steak, Cumberland sausage wheel, chicken breast, lamb rump, black pudding, a free-range fried egg.

7oz FILLET

served with mushrooms in a garlic and cheddar sauce

• Add to your steak: Brandy peppercorn sauce £1.50 Béarnaise sauce £1.50 Dressed side salad £2.50 Hand-crumbed langoustines £4.00

PUDDINGS

Peanut butter, chocolate and toffee cheesecake (V)

Cherry bakewell panna cotta Belgian chocolate brownie* (V) Berry Eton mess (V) Melba crème brûlée

Strawberry jam sponge (V)

Kentish Bramley apple crumble (V) Classic sherry trifle Treacle sponge (V)

VINTAGE