



# Steak Night Menu

Thursday 25<sup>th</sup> June 2026

## Starters

- French Onion Soup *served with a cheddar croute (v, gr)* £6.95  
Halloumi Fries with Hot Honey *with sweet chilli mayo dip (v)* £7.95  
Crab & Herb Pate *with pickled cucumber and wholemeal toast (gr)* £7.95  
Duck Croquettes *with plum dipping sauce* £7.95

## Our Steaks

- 6oz Fillet of Beef Rossini with Madeira Sauce £30.95  
*cooked medium-rare on a brioche croute, topped with duck liver pate and wilted spinach,  
served with dauphinoise potatoes and tenderstem broccoli (gr)*
- 10oz Ribeye Steak with Chimichurri Sauce £29.95  
*with crispy new potatoes, and a dressed roasted red pepper and rocket salad (gf)*
- 8oz Rump Steak with Diane Sauce £27.95  
*with skinny fries and seasonal buttered greens (gf)*
- 16oz T-Bone Steak with Blue Cheese Butter £36.95  
*with baked field mushroom, roasted cherry vine tomatoes, balsamic shallots  
and chunky chips (gf)*

## Desserts

- Strawberries & Cream Tiramisu £7.95  
Chocolate Mousse Cake *with raspberries and chantilly cream* £7.95  
Peach Bellini Panna Cotta £7.95

ve = vegan ver = vegan option v = vegetarian vr = vegetarian option gf = gluten free gr = gluten free option

Please let us know of any dietary requirements – we will always do our best to accommodate

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

The kitchen team thank you for your patience whilst your meal is freshly prepared from largely homemade and locally sourced ingredients

**Discretionary Service is not included** – but is much appreciated by our hard-working staff when given