

## Steaks

All our steaks are dry aged on the bone for a minimum of 21 days  
Weights quoted are minimum precooked

### **Marinated Rump (10oz) £11.95**

A lean cut with a very "meaty" flavour.  
Wonderful when char grilled but should never be cooked above medium.

### **Sirloin (12oz) £15.95**

The popular choice – a lean cut with a belt of fat

### **Rib Eye (12oz) £15.95**

The steak with the highest proportion of fat but considered by many to be the most  
flavoursome and succulent steak.

### **Prime Fillet (10oz) £19.95**

By far the tenderest of all the steaks.  
Due to the thickness of our fillets it can take up to 40 minutes to cook to med/well or well  
done. A quicker cooking time is possible if the steak is butterflied.

### **Rib Eye on the bone (16oz) £18.95**

Cooking with the bone still intact imparts more flavour into the steak

### **T Bone (18oz) £20.95**

The sirloin and fillet still on the bone

### **Porterhouse (22oz) £23.95**

Like a T bone but with a larger fillet to sirloin ratio.  
There are only eight Porterhouse steaks per steer.

## Sides

Chunky Home made Chips	£2.25	Minted new potatoes	£2.95
Buttery Champ	£2.95	Salad with honey & mustard	£2.95
Chips with Chilli and a lime crème fraiche	£2.95	vinaigrette	
Chunky Chips with Garlic Butter	£2.95	Garlic Sautéed Mushrooms	£2.95
Rosemary Roast New Potatoes	£2.95	Tobacco Onions	£2.25
		Seasonal Vegetables	Market price

## Sauces

Brandy & Peppercorn Cream	£2.25
Roast Garlic & Thyme Butter	£1.25
Bordelaise Sauce	£2.95
Truffle Cream	£2.25
Bernaise Sauce	£2.50