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STEAK NIGHT

Charles Heidsieck Brut Reserve, Champagne 17

Starters

Curried parsnip soup, onion bhaji, homemade bread £7 Salt-baked Jerusalem artichoke, charred leek, crispy kale, gremolata £9 Duck liver parfait, blood orange, crostini, hazelnuts £9 Wild bass ceviche, avocado, pink grapefruit £14

STEAKS

(Aged Angus x Limousin, Brook Street Farm)

 Rump (120z) £20
 Fillet (80z) £29

 Sirloin (100z) £24
 Rib Eye (100z) £26

Sauces

Peppercorn, bearnaise, blue cheese, wild mushroom, red wine £3 each

Extras

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

Sides

Triple cooked chips **£4** "Posh chips", truffle oil, Parmesan **£5.5** French fries **£4** Mashed potato **£4**

Roasted roots **£4**

Garlic sautéed greens £5 House salad £4 Garlic prawns £6 Macaroni Cheese £5 Onion rings £4

Please inform us of any dietary requirements or allergies. A 12.5% discretionary service charge will be added.