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**Steak Night  
Thursday 25th September 2025**

**Market Oysters   
£3.95 or 4 for £14.50**

**Classic Mignonette** *Raspberry, Shallot*

**Tempura***Tartare Sauce***Gochujang***Coriander* **Au Natural***Lemon*

**To Start**

**Fish Soup**

*Mussel, Queenie Scallop, Rouille, Garlic Crouton*

£8.95

**Twice Baked Cheddar Cheese Souffle***Pear & Walnut Salad*

£9.95

**Duck, Ham Hock and Chicken Terrine**

*Apple Chutney, Fine Herb Salad, Sourdough*

£10.95

**Classic Prawn Cocktail**

*Marie Rose, Confit Tomato, Tempura King Prawn*

£10.95

**Steaks**

8oz Picanha £15.00

10oz Sirloin £20.00

10oz Ribeye £22.00

8oz Fillet £25.00

Chateaubriand £58  
(Two sharing or big appetites)  
*Served with Portobello Mushrooms and Roast Plum Tomatoes*

**Sides £3.95**

Creamed Spinach, Horseradish

Onion Rings

Hand Cut Chips

Creamed Potato and Jus

House Salad

Mac & Cheese

Sauteed Greens, Soy, Garlic

Seasoned Fries  
(*add Truffle and Parmesan £1*)

**Sauces £2.95**

Peppercorn

Chimichurri

Beef Dripping

Red Wine Jus

Garlic & Almond Butter

Blue Cheese

Diane

Bearnaise

Add King Prawns in Garlic & Almond Butter **£9.95**

**To Finish**

**Classic Vanilla Crème Brûlée**

*Homemade Jammy Dodger*   
£8.95

**Sticky Toffee Pudding**   
 *Salted Caramel Sauce, Vanilla Ice Cream*   
£8.95

**Lemon Meringue Pie**  
*Raspberry Sorbet, Lemon Curd*

£8.95  
   
**Selection of Homemade Ice Creams and Sorbets**  
*Tuile Biscuit*  
£6.95