

# Steak Night

## Starters

Pressed Ham Hock Terrine  
Piccalilli, capers and sourdough  
£5.50

Leek and Potato Soup  
Artisan bread, salted butter  
£5.25

Smoked Haddock, Leek and Cheddar Fishcakes  
Grain mustard, dressed peppery leaves, leom and dill mayo  
£5.50

Artisan Bread  
Roasted garlic mayonnaise, marinated olives, balsamic and  
olive oil  
£5.10

## Steaks

10oz Rump  
£17.00

8oz Ribeye  
£17.00

8oz Sirloin  
£17.00

14oz T-Bone  
£23.00

7oz Onglet  
£17.00

6oz Fillet  
£25.00

20oz Rump  
£28.00

All steaks served with Hand Cut Chips, grilled tomato, button mushrooms and a butter of your choice

Smoked Garlic and Parsley Butter  
Grain Mustard and Chive  
Three Chilli  
Herb and Black Pepper

## Sauces

Cracked Pepper  
Stilton  
Jack Daniels BBQ Sauce  
Red Wine  
£2.50

## Mains

Goat's Cheese, Spring Onion, and Red Pepper Risotto  
Crispy hen's egg, sweet and sour tomato  
£12.00

Pan Roasted Monkfish Tail  
Wrapped in Parma ham, tarragon vinaigrette, and a warm salad of  
fine beans, vine tomatoes and baby potatoes  
£13.50

## Sides

Sauteed King Prawns in Smoked Garlic Butter  
£3.00

Charred Corn on the Cob  
£2.00

Onion Rings  
£2.50

Garlic Bread  
£2.85 (add cheese, £1.00)

## Desserts

Lemon Syllabub  
Curd, shortbread and brandy biscuit  
£5.50

Steamed Syrup Sponge  
Vanilla pod custard  
£5.25

Cheese Slate  
Scrumpy and Crunchy Apple, Double Gloucester with chive and  
Spring Onion, and Hereford Hop  
£7.00

Chocolate Pannacotta  
With a brownie, soil and vanilla pod ice cream.  
£5.75