## THURSDAY STEAK NigHT

Available every Thursday in June from 6pm until 9pm. Some dishes are subject to change.
2 Courses $£ 28$
3 Courses $£ 34$

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic, Butter, \& Aioli Dip (v)
Soup of the Day served with Warm Bread \& Butter (v, can be vg and gf)
Crispy Chilli, Coriander \& Tofu Won Tons, Fresh Lime \& Chilli Soy Dressing (v, vegan)
Wild Mushroom \& Truffle Bechamel Bon Bons, topped with Grated Truffled Cheese (v)
Soy \& Honey Chicken Bites

Steak Mains
All served with On The Vine Cherry Tomatoes, Paris Brown Mushrooms \& Tenderstem Broccoli.
10oz Ribeye Steak
10oz Sirloin Steak
10oz Rump Steak
16 oz T Bone Steak ( $£ 4$ supplement)
Royal Mixed Grill
5 oz Sirloin Steak, 1 Sausage, 4oz Lamb Rump, 8 oz Gammon Steak, Tomatoes, Mushrooms, Tenderstem Broccoli. ( $£ 8$ supplement)

British House Chips 4.5
(v, vegan, gf)
Cheesy Bacon Salted Fries 4.5

Peppercorn Sauce 3
(v, gf)

Sides \& Sauces
Side Salad 4.5
(v, vegan, gf)
Grilled Halloumi Cheese 5.5
(v, gf)
Mushroom Sauce 3
(v, gf)

Skinny Fries 4.5
(v, vegan, gf)
Garlic Bread 4.5
(v, vegan, can be gf)
Cheesy Garlic Bread 5
(v, can be gf)

TO Finish
Upside Down Sundae Candyfloss Ice Cream, Salted Caramel Ice Cream, Cookies \& Cream Ice Cream with a Waffle Cone \& Caramel Sauce Deep Filled Caramel Apple Slice (v, vegan)

Mixed Fruit Platter
Served with Mint Yoghurt \& Banana Bread (v, vegan)
Cheeseboard (£4 supplement)
Caramelised onion, garlic \& chive cheddar, orange \& whiskey cheddar, and Snowdonia truffle cheese served with a selection of crackers, celery, apple, spiced plum chutney \& butter

