

THURSDAY STEAK NIGHT

Available every Thursday in April & May from 6pm until 9pm. Some dishes are subject to change.

2 Courses £28

3 Courses £34



TO START

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)

Lamb Stuffed Garlic Doughballs with Mint & Coriander Mayonnaise

Garlic & Rosemary Doughballs with a Garlic Butter Dip (v, can be vg)

Smoked Mackerel, served with a Horseradish & Cucumber Purée



STEAK MAINS

All served with On The Vine Cherry Tomatoes, Paris Brown Mushrooms & Tenderstem Broccoli.

10oz Ribeye Steak

10oz Sirloin Steak

5oz Fillet Steak

16oz T Bone Steak (£4 SUPPLEMENT)

Royal Mixed Grill

5oz Sirloin Steak, 1 Sausage, 4oz Lamb Rump, 8oz Gammon Steak,
Tomatoes, Mushrooms, Tenderstem Broccoli. (£8 SUPPLEMENT)

SAUCES

Peppercorn Sauce (v,gf) 3

Blue Cheese Sauce 3

Wild Mushroom Sauce (v, gf) 3

Garlic & Herb Sauce (v,gf) 3

SIDES

British Fat Chips (v, ve, gf) 4.5

Blue Cheese Bon Bons 4.5

Side Salad (v, ve, gf) 4.5

Garlic Flat Bread (v, ve) 4.5



TO FINISH

Black Forest Cake

Dark chocolate & cherry cake, blueberry & blackberry compote, white chocolate & rose petal whipped cream, with a chocolate & petal shard

Upside Down Sundae

After dinner mint chocolate, honeycomb, and rocky road, topped with waffle cone and chocolate sauce

Pistachio Frosted Carrot Cake (v, vg)

Cheeseboard (£3 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

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£)

An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.

v= vegetarian vg= vegan gf = gluten free