



Scan to find out more about the story of our amazing steaks

# STEAK NIGHT for TWO

From 5pm  
Every Wednesday

Our award-winning butcher, Aubrey Allen, supplies us with 30-day dry-aged steaks from British, grass-fed cattle. The very best.

FOR EVERY TWO STEAKS ORDERED  
ENJOY ON THE HOUSE:

A bottle of house wine

+

Three complimentary 'Chef's Extras':

**Aged black garlic mayo** 318kcal

**Beef Bordelaise marrow sauce** 173kcal

**Balsamic tomato ketchup** 45kcal

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Choose your steak  
(served with chips & side salad)

Rump 8oz 869kcal	19.95
Sirloin 8oz 980kcal	26.75
Fillet 7oz 899kcal	29.95
Chateaubriand for Two 14oz 1725kcal allow 20 minutes for cooking & resting	59.90

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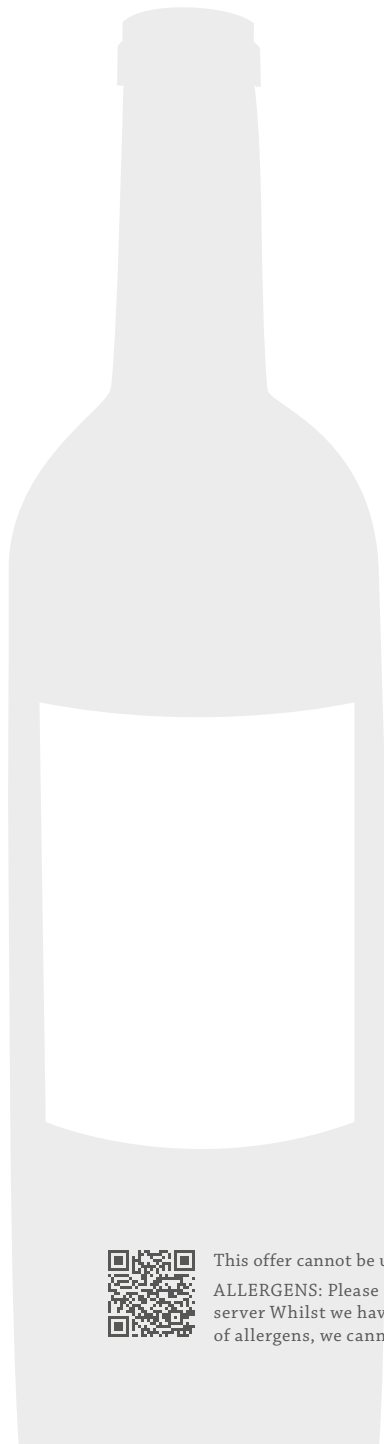
Choose your sauce for 1.95

Béarnaise 223kcal / Café de Paris butter 140kcal /

Roquefort 130kcal / Peppercorn sauce 43kcal

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See our Steak Night wine upgrade overleaf....



## Enjoy your steak with a bottle of wine...

### COMPLIMENTARY HOUSE WINE

Maison Belenger  
Côtes de Gascogne (France)  
Red or White

### OR UPGRADE

PAY JUST 15.00 FOR  
Giesen The Brothers,  
Sauvignon Blanc (New Zealand)  
34.45 on our wine list

La Posta Pizzella,  
Malbec (Argentina)  
34.45 on our wine list

PAY JUST 25.00 FOR  
Domaine Fouassier Clos Paradis,  
Sancerre (France)  
44.50 on our wine list

Castillo Clavijo,  
Rioja Gran Reserva (Spain)  
43.50 on our wine list



This offer cannot be used in conjunction with any other offer or promotion.

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.