

TUESDAY PIE NIGHT

£14

Suet Pastry,
Braised Blade of Beef,
Butternut Squash,
Tomato, Sriracha
*

Puff Pastry,
Chicken Thigh, Bacon,
Leek, Blue Cheese
*

Cobbler,
Cod, Salmon, Crab,
Mature Cheddar Cream
*

Wellington,
Roasted Root Vegetables,
Goats Cheese, & Spinach
*

All Served With Seasonal Vegetables
& Hand Cut Chips

SIDES

Bread & Oils £3.5

Olives £3.5

French Fries £3.5

Onion Rings £3.5

Garlic Bread £3.5

Cheesy Garlic Bread £4

Broccoli & Parmesan £4.5

Peas, Mangetout & Bacon £3.5

Grilled Asparagus £5

WEDS/THURS STEAK NIGHT

Our Steaks are Aged
for 28 Days for a Fuller Flavour
*

10oz Pork Ribeye £18
Tender & Flavourful
*

8oz Bistro Rump £20
Firm & Lean
We Recommend Med/Rare
*

10oz Rib Eye £28
Well Marbled, Full Of Flavour
We Recommend Medium
*

8oz Fillet £30
The Most Tender Cut
We Recommend Rare
*

Chateaubriand For Two £65
Delicately Tender, Thick Cut Beef Fillet
We Recommend Rare
*

All Steaks Served with
Garlic & Parsley Forest Mushrooms,
Skin on French Fries

Prices Includes

*Pint of Draught Beer

*125ml Glass of House White or House Red

When multiple drinks are ordered the discount will be applied to the cheapest drink appropriate to the offer