

# STEAK ON A STONE

THE FIREPIT

THESE STEAKS ARE SEARED AND SERVED ON A SLAB OF 350°C LAVA ROCK.

Not only will your steak be delicious and hot right to the last mouthful, but by cooking on the stone you enhance all the delicate flavours. This also makes it a healthier way to cook, plus you can cook your steak at your own table - your way!

## THIS REALLY IS A GREAT WAY TO EAT STEAK

### STEP ONE

CHOOSE YOUR STEAK

#### Fillet Steak

The most lean and tender of all our steaks.

10oz Fillet  
£19.95

5oz Fillet  
£15.95

#### 10oz Sirloin Steak

A very tender steak.

£16.95

#### 10oz Ribeye Steak

A very flavourful steak, marbled for a tender texture.

£16.95

#### 10oz Lamb Rump

£18.95

#### 10oz Tuna Steak

£19.95

#### Sharer Stone (for 2 people)

Includes 10oz Fillet, 10oz Ribeye, 5oz Lamb Steak.

£44.95

#### 22oz Chateaubriand (for 2 people)

£46.95

### STEP TWO

CHOOSE 1 OF THE FOLLOWING SIDES

House Chips Creamy Mash Jacket Potato New Potatoes

(For Sharer Stone please choose 2 of the above)

### STEP THREE

CHOOSE 3 OF THE FOLLOWING DIPPING SAUCES

Steak Sauce

Sweet Chilli

Garlic Mayonnaise

Teriyaki

Horseradish

Buffalo Trace BBQ

English Mustard

French Mustard

Piri-Piri Mayonnaise

Mint Sauce

(For Sharer Stone please choose 6 of the above)

### ADD SOME SURF

3 x king prawns marinated in chilli and garlic.

£5.50

WE ARE CERTAIN WHEN YOU TRY IT - YOU'LL LOVE IT

