

# Thursdays' "Steak Night Menu"

24<sup>th</sup> November 2016

- \*Châteaubriand - 28 day matured  
500g head of \*\*\*Irish fillet for two £60.00**
  - \*Côte de bœuf - 28 day matured  
rib of beef on the bone for two £55.00**
  - \*\*1lb 10oz – 28 day dry aged T-Bone £35.00**
    - \*\*6oz – 28 day dry aged fillet £25.00**
    - \*\*8oz – 28 day dry aged Sirloin £20.00**
  - \*\*12oz - 28 day dry aged tenderised rump £18.00**
  - \*\*Onglet *"a French cut of steak best served rare"* £15.95**
    - \*including a bottle of house wine**
    - \*\*including large glass house wine**
- All served with chips & salad**

**Add:- sautéed wild mushrooms £5.00,  
pan-fried foie gras £5.00,  
deep fried onion rings £2.00, hens egg £1.00,  
Béarnaise / peppercorn / red wine & truffle oil sauce £2.00,  
seasonal wild mushroom cream sauce £2.75,  
black truffle or garlic butter £2.00**

**You can upgrade to any other bottle on our list  
with a £5.50 reduction on the list price of the bottle.**

**All of our beef is grass fed Hereford steers from  
Grange Farm in Hurst supplied by  
Graves the butcher in Hook (\*\*\*)**

*10% optional service charge will be added to parties of six & above  
Food allergies & intolerances please speak to our staff  
about the ingredients in your meal when making your order*