

STEAK NIGHT

— EVERY WEDNESDAY —

Enjoy two classics every Wednesday night for an extra special price. 21 day aged pasture-fed Scottish steak and Crème Brûlée, made in-house by our chefs every day.



STEAK FRITES & A CRÈME BRÛLÉE £12

7oz pan-seared minute steak (bavette cut, served pink)

RUMP STEAK & A CRÈME BRÛLÉE £15

8oz rump steak (best cooked slightly rare)

FILLET STEAK & A CRÈME BRÛLÉE £20

7oz fillet steak

Our steaks are served with fries and roasted garlic and parsley butter or green peppercorn and brandy sauce.

Why not swap your fries for dauphinoise potatoes for £1.50 supplement.