Steak Night

TO START:

Steak Tartare

Hand chopped Scotch fillet steak with a mix of Dijon, capers, cornichons, red wine vinegar, fresh parsley and olive oil topped with a cured yolk.
£12

Red Wine Chorizo

Pan charred tapas chorizo braised in red wine & peppers.
£9
add black pudding +£1

Chicken Tacos

Spicy shredded chicken with pico de gallo & sautéed vegetables in a soft taco shell.
£8

Charcuterie Board

A mix of cured meats & local cheeses with grapes & figs served with a slightly spiced onion chutney.
£10

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SELECT YOUR STEAK:

Rump: £1.85 per oz
Sirloin: £2.20 per oz
T-Bone: £2.75 per oz
Rib-Eye: £2.75 per oz
Fillet: £3.85 per oz
Galician: £4.50 per oz
UK Ex Dairy: £3.20 per oz

CHOOSE YOUR SIDES:

Creamed Spinach: £4
Parmesan Fries: £4
Steak Cut Chips: £3
Onion rings: £3
Portobello Mushroom: £3
Grilled Tomatoes: £3
Mac 'n' Cheese: £4
Mixed Salad: £3

PICK YOUR SAUCES:

Stilton: £3
Peppercorn: £3
Diane: £3
Mushroom: £3

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TO FINISH:

Lemon Sorbet

Home-made lemon & honey
sorbet.
£7

Tiramisu

Made to the letter, straight from the cook book of
Nonna with a generous dash of Brandy.
£8

Cheese Board

English apple slices, grapes & pear
with Stilton, Asiago, Brie and
Cheddar.
£9

Affogato

Vanilla ice-cream served drizzled
with a double shot of The Butcher's Mate Bespoke
coffee £6