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# STEAK NIGHT

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**2 SPECIALITY STEAKS FOR THE PRICE OF 1**  
**SERVED MONDAYS 5-9PM**

*please see our main menu for starters*

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## STEAKS

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we only serve the highest quality steaks, hand reared in Yorkshire

**10oz sirloin steak | 21.00**

the sirloin comes from the upper middle of the cow. This is a part of the cow that doesn't do much, so it is very tender & well-marbled

**6oz fillet steak | 22.00**

the most lean & tender of all the steaks, it needs very little cooking & is best served with one of our beautiful sauces

*steaks are served with your choice of skinny fries or hand cut chips & watercress*

**add a prawn skewer | 4.00**

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## SAUCES 2.50

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peppercorn  
diane

blue cheese  
garlic butter

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## SIDES 3.50

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wild garlic mushrooms  
stock pot carrots  
side salad  
garlic & herb new potatoes  
slow roasted tomatoes

onion rings  
braised cabbage  
seasonal greens  
french peas  
mashed potatoes

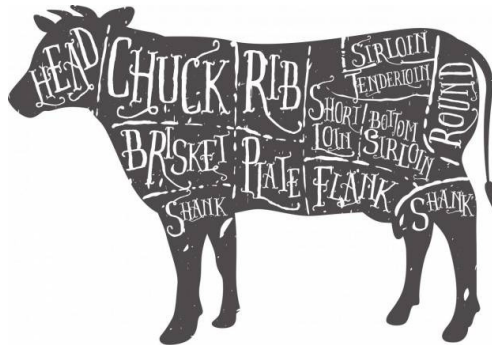
all our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request, this offer is subject to availability.



Our suppliers have been supplying some of the choicest fresh meats & poultry in the north of England from a farm in the Yorkshire Dales for more than 30 years.

They pride themselves on quality. All their animals graze freely in open pastures, an approach which is not only much kinder to the animals but which also produces the highest quality meats, rich in flavour.

That is the way they farm, and that is the way they will always farm.



**BEEF CUTS**

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