

STEAK NIGHT

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

see our main menu for full selection of starters

STEAKS

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

6oz fillet steak | 27.00

tender cut from a lesser used muscle in the cow, this steak has very little fat & is best served medium to rare

8oz sirloin steak | 21.00

a lean steak cut from the upper middle of the cow with some marbling

16oz T-Bone steak | 29.00

cut from the saddle, this steak is sirloin & tenderloin separated by the T shaped bone

8oz salt aged ribeye | 24.00

aged in a himilayan salt chamber & cut from the rib this marbled steak is full of flavour

all steaks are served with fries & a salad garnish

upgrade to hand-cut maris piper chips | 1.00 upgrade to confit tomato & herb roasted field mushroom | 2.00 add surf to your turf with a prawn skewer | 4.00 or scallops | 6.00

SAUCES 2.95

peppercorn béarnaise blue cheese garlic butter

SIDES 3.50

wild garlic mushrooms garlic & herb potatoes green beans & bacon side salad onion rings mashed potatoes 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.



All our food is prepared in a kitchen where nuts, gluten and 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.