

STEAK NIGHT, DATE NIGHT

FIXED PRICE MENU

2 COURSES - £33.50

3 COURSES - £39.50

GLASS OF CREMANT DE LOIRE SPECIAL WHEN DINING FROM OUR FIXED PRICE MENU ONLY [125ML] - £4.50

STARTERS

SOUP OF THE DAY [GFA]

please ask your server for our soup of the day

PRAWN AND CRAYFISH COCKTAIL [GFA]

avocado, bloody marie rose spiced sauce, brioche bread

BURRATA BRUSCHETTA [GFA][VGA]

tomato, red onion, basil, garlic, olive oil, balsamic glaze

PAN SEARED SCALLOPS [GF]

pea puree, crispy pancetta

[+£8 per person]

MAINS

STEAKS

All steaks are served with a sauce of your choice and fries, or upgrade to beef dripping thick cut chips or truffle and parmesan fries [+£1.50] [ALL GF]

7OZ SLICED SIRLOIN

8OZ RIBEYE

16OZ CHATEAUBRIAND TO SHARE

[+£12.50 per person]

STEAK SAUCES [GFA]

Garlic butter, Bearnaise, Peppercorn, Red wine jus, House Cafe de Paris or Brighton Blue cheese

SMASH BURGER [GF]

6oz beef patty, lettuce, red onion, tomato, mustard mayonnaise and fries

HARISSA SPICED CHICKEN [GF]

sauteed red onion, peppers, served with sticy rice or fries

CAULIFLOWER STEAK [GF][VG]

marinated in coriander oil, pomegranate seeds, salsa verde, rocket and sticky rice

SALMON FILLET [GF]

buttered seasonal greens and tenderstem broccoli