

STEAK NIGHT

STARTERS

Poached Sea Bass Fillet, Peas Puree
& Wild Mushrooms £9

Carpaccio Beef Fillet, Beetroot Gel , & Salad £10

Broccoli Soup £8

Choice Of Steaks

8 Oz Rump £28

8 Oz Rib Eye £32

8 Oz Sirloin £30

8 Oz Fillet £34

All Served with Roasted Tomatoes, Mushrooms, Onion Rings, Chips

16 Oz For Two Tomahawk Roasted Tomatoes, Mushrooms, Onion
Rings , Chips & Bottle of Red Wine £110

Sauces

Bearnaise £2.50

Peppercorn £2.50

Blue Cheese £2.50

Chimichurri £2.50

Dessert

Brownie, Vanilla Ice-Cream , Mixed Berries £9

Great Anglian Cheese Board , Fine Crackers , Chutney , Grapes ,
Celery , Apple £12

Lemon Posset Vanilla Ice-Cream , Mixed Berries £9

Friday 28th Feb



DINNER MENU

\$30 per person

Select one dish from each course

FIRST COURSE

Potato cakes

Fried potato cakes, apple jelly, sour cream

Arugula salad

Lemon, olive oil, garlic, Parmesan

SECOND COURSE

Wagyu burger

Beef patty, triple cream brie, alfalfa sprouts, caramelized onions, aioli

Truffle mushroom pasta

Hand-made pasta, black truffle, Parmesan

THIRD COURSE

Caramel cheesecake

Caramelized banana, cream

Apple cobbler

Apples, cinnamon crumble, vanilla ice cream

DRINKS

Soda
Lemonade
Mineral water
Coffee
Tea