

STEAKS

Rib Eye

Tenderness very good
Flavour excellent
Succulence very good

Based on an ideal cooking degree of medium.
Small grains of fat (marbling) give this cut its full
flavour and increased moisture.

Our most recommended cut.
10oz 18.95

Fillet

Tenderness excellent
Flavour very good
Succulence good

Based on an ideal cooking degree of medium
rare. Popular because of its thick lean cut and
tenderness.

8oz 22.95

Porterhouse (T-Bone)

Tenderness very good
Flavour excellent
Succulence very good

Based on an ideal cooking degree of medium
Good flavour from being cooked on the bone.
The larger side is sirloin, the smaller is fillet.

16oz 23.95

SAUCES

£3.50

Peppercorn

Diane

Stilton and Walnut

Sirloin

Tenderness very good
Flavour very good
Succulence very good

Based on an ideal cooking degree of medium
rare. Most of the fat is trimmed away prior to
cooking but enough left to infuse more flavour
and moisture into the beef. A good all round
steak.

10oz 17.95

Rump

Tenderness good
Flavour excellent
Succulence very good

Based on an ideal cooking degree of medium
The least tender but most under-rated of the
prime cuts of beef. Very popular in the 70's and
we predict a comeback very soon.

10oz 15.95

Chateaubriand

Tenderness excellent
Flavour good
Succulence very good

Based on an ideal cooking degree of medium
rare carved by our chef and served with
traditional Bearnaise sauce. From the head of
the fillet, the best combination of tenderness
and flavour.

20oz for 2 55.00

Surf n Turf

Any steak of your choice topped with chef's
choice of seafood served in garlic butter
£5 supplement

All of our steaks are served with hand cut chips and side salad