

Steak Night Thursdays

We receive our steak from a Hampshire farm 28 days matured and then hang them for a further seven days

Choose a steak and have a drink on us



Sirloin – £20

A flavoursome cut, nice and tender

Rib-eye

T-bone

Drinks

A Pint of Becks Vier

A pint of any Ale

A glass of house red or white wine

Soft drink option

Onglet - £18

Best served medium rare

Rump - £18

A strong beefy flavour with a fatty outer layer

Add a sauce for £2

Peppercorn, Chimmichurri or Garlic Butter

All Steaks are served with confit shallots, cherry tomatoes & greens with a **choice of chips, dauphinoise or new potatoes**

And cooked how you want it!

Prime rib

Porterhouse

Chateaubriand

How we like to cook ours:

Rare - Centre is cool and juices are dark red

Medium rare - Centre is warm & the meat is still bloody

Medium - A firm Springy steak with a pink centre

Medium-well – Almost Cooked through but still a little bit juicy

Well-done – Completely cooked through with a good charring all over