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

Onglet - £17

From the belly and best served Rare

Pork T-Bone - £16

Loin & Fillet of Pork Cooked on the bone

Drinks

A Pint of Becks Vier A pint of any Ale A glass of house red or white wine Soft drink option

Extras £2

Peppercorn Sauce, Chimichuri Dressing, Onion Rings, Portobello Mushroom

Chateaubriand

All Steaks are served with Roasted Tomato, Shallots, & Green Beans with a choice of chips, mash or Dauphinoise Potatoes

And cooked how you want it!

How we like to cook ours:

Rare - Centre is cool and juices are dark red

Prime rib

Medium - A firm Springy steak with a pink centre

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

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

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