



**THURSDAYS ARE EXCLUSIVELY STEAK NIGHT**  
**WITH 20% OFF OUR RECOMMENDED BOTTLES OF WINE.**  
In proud association with Sykes House Farm ([www.sykeshousefarm.co.uk](http://www.sykeshousefarm.co.uk))

All steaks come with hand cut fries and a choice of sauce.

**ONGLET STEAK 7oz £9.95**

traditionally known as the hanger steak or skirt, best cooked medium rare  
*paired with Love Grass Shiraz 2008, McLaren Valley, Australia ~~£33.50~~ £27.90*

**RUMP STEAK 9oz £13.95**

grass fed & dry aged  
*paired with Dinastia Vivanco Reserva 2004, Rioja, Spain ~~£40.00~~ £33.30*

**RIBEYE STEAK 8oz £19.95 or 10oz £24.95**

full of flavour, chefs choice  
*paired with Catena Malbec 2008, Mendoza, Argentina ~~£42.00~~ £35.00*

**SIRLOIN STEAK 8oz £21.95 or 10oz £25.95**

leaner than a ribeye, packed with flavour  
*paired with Chateau de Lugagnac 2006, Pauillac, Bordeaux France ~~£35.00~~ £28.00*

**CHATEAUBRIAND 16oz TO SHARE £55.00**

dry aged & carved to share – with fries, onion rings and home-dried tomatoes  
*paired with Chateau Saint Jean 2008, Chateauneuf-du-pape, France ~~£60.00~~ £50.00*

**SAUCES**

peppercorn, béarnaise, roquefort  
butter, garlic butter, cafe de paris

**SIDES ALL £2.95**

onion rings, asparagus spears,  
buttered spinach, field mushrooms