



Get your juices flowing with our new...

'Monday Night' Steak Night

**Enjoy a Starter, A Dry Aged Cut of Local Beef &
A Wicked Glass of Wine from £15**

To Start

Seasonal Soup of the Day, Bread & Butter
Potted Duck Rillettes & Toast
Pan Fried Pigeon & Beet Salad (*£1 supplement*)
Oak Smoked Salmon, Watercress, Granary Bread & Crème Fraîche
Shredded Duck, Plum Sauce, Cucumber & Spring Onion Rolls (*£1 supplement*)
Mushrooms Alfredo, Creamy Garlic & Pinot Mushrooms on Toast
Goat's Cheese & Caramelised Onion Jam Tart, Wild Rocket & Red Pepper Coulis

The Steak

*All our beef steaks are dry aged & accompanied by house chips,
watercress & garlic butter*

Bistro Cut Rump '8oz'
Rib-eye '8oz' (*£1.50 supplement*)
Sirloin '10oz' (*£3 supplement*)
Gammon & Pineapple

Steak Side Orders

Peppercorn, Béarnaise or Diane Sauce £1.35
Roasted Plum Tomato & Field Mushroom £0.95
Two King Prawn Skewers £2.00

The Wine

Merlot, La Paz, 2010 – Chile – Great with Steak & Game
*For those not into their red's we are offering our Ugni Blanc French Wine, or a Soft Drink
alternative for drivers.*

Enjoy!

*Available 6-9pm Monday Evenings
Not Available to Gourmet Society Guests*