

FRIDAY NIGHT STEAK MENU

Homemade Chicken Liver & Cognac Pate
Red Onion Chutney & Toasted Brioche

Oak Smoked Scottish Salmon, Cracked Black Pepper

Traditional Prawn Cocktail, Marie-Rose Sauce

Salt Pepper Squid, Roasted Garlic Mayonnaise

8oz Rump Steak

28-day aged Rump, Chunky Chips, Mushrooms, Tomato & Garden Peas

12oz Rump Steak (£4.00 surcharge)

28-day aged Rump, Chunky Chips, Mushrooms, Tomato & Garden Peas

Suffolk Gammon Steak, Egg or Pineapple

Chunky Chips, Mushrooms, Tomato & Garden Peas

Seared Yellow-fin Tuna Steak (Sashimi Grade) £2.50 surcharge
Cajun Spiced with Garlic Butter, House Salad & Skinny Fries

Additional Sides

Onion Rings £1.50, Creamy Peppercorn Sauce £2.50, Melted Stilton £2.50

Selection of Karen's Homemade Desserts
(Please ask for today's selection)

Filter Coffee & Chocolates Inc.

Cappuccino, Latte, Hot Chocolate, Americano, Espresso £2.00 Surcharge

Homemade Fudge of the Day £0.60 each

£21.50 2 Courses

£26.50 3 Course

