

# STEAK NIGHT

Every Tuesday Night from 5.30pm

**ADD ANY STARTER OR DESSERT FOR £5 IF DINING FROM THIS MENU\***

So, it's our usual steaks from 'Ray - been in the business 60 years - Camplejohn' in Syston, with no corners cut. If you choose from this menu you can also enjoy the crazy wine prices below and any starter or pudding for £5 per person \*

## ADD WINE ...

Penzolo, Sangiovese Rubicone	2014	Italy	175ml/250ml/Bottle	£3/£4/£10
Penzolo, Trebbiano Rubicone	2015	Italy		£3/£4/£10

### **Two 8oz Striploin steaks + Bottle Red = £27.50\***

**With tomato, onion ring, watercress, skinny fries, choice of sauce**

Cut from the short loin, in-house, this 8oz cut is particularly tender, with good fat marbling.  
Or £12 for one/£20 for two without wine. \*With a bottle of Penzolo Sangiovese OR Trebbiano Rubicone

**Windy burger, brioche bun, tomato, gherkin, tomato relish, our slaw,  
onion rings, chunky chips** Add: Cheddar 0.75 Bacon 1.00 Stilton 1.5

For one/For two  
£9/17.5

*Ok its not a steak but it's all about the cow!*

**8oz Ribeye steak (35 day aged, Hereford), onion ring, home-cut chips, watercress**

£15/25

*An old classic, ribeye comes, as the name suggests, from a cow's rib section.  
It has a wonderful rich flavour and is very tender. Because there are pockets of fat in the steak,  
it's also great for roasting as a joint. Best enjoyed medium rare to medium*

**6oz Aberdeen Angus fillet (35 day aged), pub-dried tomato, skinny chips, watercress (g)**

£18/34

*This is the most lean and tender of all the steaks, enjoy it rare.*

**20oz Bone-in Porterhouse Sirloin (35 day aged, Hereford), fries, green salad (g)**

£22/40

*A very popular cut, the sirloin comes from the upper middle of the cow. A part of the cow that  
doesn't do as much as, say, the shoulder, so it is very tender and well-marbled with fat.*

**Our Famous Chateaubriand to share (35 day aged, Hereford), gratin baby potatoes, greens (g)**

£20pp

*Cut from the fillet, an amazingly tender piece of meat. Recommended rare or medium rare*

**This Month's Cut... sorry folks when its gone it's gone**

M/P

*We'll shop around for something that little bit different, that little bit special and  
probably that little bit older*

## ADD SAUCE & SALAD

Béarnaise sauce	1.5
Pepper sauce	1.5
Red wine & baby onion	1.5
House Salad: please ask..	2.5

*Hereford Beef is chosen by some of the best restaurateurs and chefs around the world. Free from additives and growth hormones, Hereford Beef's natural marbling ensures you are left with beef that is succulent and full of its own unique flavours. Reared naturally on the green pastures of the British countryside, Hereford cattle are one of the oldest British native breeds. Prized internationally, they are allowed to grow and mature slowly on a forage based diet, all of which contribute to the production of nutritious world class quality beef.*

OUR FULL WINE LIST IS, OF COURSE, ALSO AVAILABLE

Weights are shown uncooked. Our staff receive 100% of any tips & service is not included.

(v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable

\* excludes Scallops starter and six cheese board (both £3 supplement)