

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. All steaks are from Hereford cattle and aged for 35 days. 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 ...

Sollazzo Sangiovese Cabernet	2017	Italy	175ml/250ml/Bottle	£3/£4/£10
Sollazzo, Trebbiano	2017	Italy		£3/£4/£10

Two 8oz Striploin steaks + Bottle Red = 29.50*

With pub-dried tomato, skinny fries, watercress, 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 Swartland, Founders Field blend 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
10/18

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

8oz Ribeye steak (35 day aged) pub-dried tomato, skinny chips, watercress (ga)

17/27

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) pub-dried tomato, skinny chips, watercress (ga)

19/35

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

20oz T-bone steak (35 day) pub-dried tomato, skinny chips, watercress (ga)

24/40

A mammoth steak taken from the whole sirloin, this cut is the best of both worlds.. On one side of the bone is a piece of tender fillet; on the other side is a piece of flavoursome sirloin steak.

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

21pp

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	Onion Rings	2.0
Pepper sauce	1.5	Scampi	4.5
Monkey Shoulder whiskey sauce	2.0	Mushrooms	2.0
Stilton	1.5	Seasonal Greens	3.25
Chimichurri sauce	2.0	House Salad: <i>please ask..</i>	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. All of our steaks have been aged for at least 35 days.

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, Mussels, Taste of the Mill Platter and Five cheese board (all available with a £3 supplement)