



STEAK & 'TAILS

WEDNESDAYS 6PM - 9:30PM

A STEAK & A COCKTAIL FOR £20

THE STEAKS

Steaks are dry-aged for a minimum of 28 days using Himalayan salt agers. All steak cuts come with watercress, onion strings, roasted heritage tomatoes, choice of side & a sauce or butter.

10oz RUMP STEAK (gfo)

The steak-eater's steak.
Full of flavour and well hung.

8oz RIB-EYE STEAK (gfo)

Marbling gives this cut its full flavour and additional succulence.

6oz FILLET STEAK (gfo)

The most tender of cuts, pure prime steak.

12oz TOMAHAWK STEAK (gfo)

This 55 day dry-aged steak promises the 'wow' factor.
Best cooked medium.



THE 'TAILS

MOSCOW MULE

Vodka, Franklin ginger beer & lime juice

MOJITO

Havana rum, lime juice, soda water & mint

CHASE ME WILLIAM

William Chase pink grapefruit gin with Fever Tree elderflower tonic

SGROPPINO

Lemon sorbet, Luxardo limoncello topped with prosecco

Our food is prepared and cooked fresh daily, please check with your server before ordering as some dishes may take 20-30 minutes or more to serve. Please advise a team member if you suffer from any food allergies or dietary restrictions or would like to see our menu containing a list of dishes containing any of the EU top 14 allergens. An optional service charge of 10% will be added to your bill. (V) - suitable for vegetarians (VE) - Vegan, (VEO) Vegan Optional, (Cr) Crustaceans, (M) Molluscs, (F) Fish, (N) - contains nuts (GF) - Gluten Free (GFO) - Gluten Free Optional. The Environmental Health Officer advises that eating partially or uncooked meat, seafood & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.