



STEAK & 'TAILS

ALL DAY EVERY WEDNESDAY

A STEAK & A COCKTAIL FOR £20

THE STEAKS

Our steaks are aged for a minimum of 28 days resulting in a totally unique sweet flavoursome steak. All steaks are served with roasted heritage tomatoes, onion strings, your choice of side & a sauce or butter.

8oz SIRLOIN STEAK (gfo)

Succulent & rich in flavour
Best cooked medium rare

10oz RUMP STEAK (gfo)

Full of flavour & a firm favourite
Best cooked medium rare

6oz FILLET STEAK (gfo)

The most tender of cuts, pure premium steak. Best cooked medium

12oz TOMAHAWK STEAK (gfo)

+5.00 supplement

This fifty five day dry aged steak promises the 'wow' factor'.
Best cooked medium



THE 'TAILS

THE ORH COOLER

El Muro Macabao white wine &
Frankins raspberry & strawberry soda

COX'S GRAVESPINNER

Havana rum, mango reduction & lime juice

ESPRESSO MARTINI

Absolut vodka with Kahula coffee liqueur &
a double shot of espresso

MOJITO

Havana rum, mint, lime juice & soda

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. (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, (A) - Alcohol. 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. An optional service charge of 10% will be added to your bill.

