



# STEAK & 'TAILS

WEDNESDAYS 12PM - 2:30PM  
& 6:30PM - 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, seasoned tomato, 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)

Small grains of fat (marbling) give this cut its full flavour and additional moisture

#### 6oz FILLET STEAK (gfo)

The most tender of cuts, pure prime steak

#### 12oz TOMAHAWK STEAK (gfo)

**+5.00 supplement**  
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.