



SAMPLE STEAK NIGHT MENU

Starters - £6.50

Tempura battered asparagus, garlic mayonnaise

Moules Marinier

Mussels steamed with onion, garlic & white wine,
finished with cream, toasted ciabatta

Traditional prawn cocktail, iceberg lettuce & Marie-rose sauce

Homemade chicken liver & cognac pate

Toasted brioche & red onion chutney

Salt & pepper squid, garlic mayonnaise

Your choice of Steaks

28 day aged steaks, all served with chunky chips, mushrooms, tomato & garden peas

8oz Rump steak	£16.50
8oz Rib-eye steak	£23.50
10oz Sirloin steak	£27.50
Suffolk gammon steak, egg or pineapple	£15.50
Char grilled tuna steak (sashimi grade)	£21.50
Cajun spiced with garlic butter, house salad & skinny fries	

Additional sides

Onion rings £1.50

Creamy peppercorn sauce £2.50

Melted stilton £2.50

Karen's homemade desserts £6.50

Hot cross bun bread & butter pudding, custard

Vanilla crème brûlée, short bread, fresh cream & berries

Raspberry Eton mess cheesecake

Filter coffee & chocolates inc

Cappuccino, latte, hot chocolate, americano, espresso £2.00 surcharge

Homemade Easter fudge £0.60 each