



STEAK NIGHT

Available on Friday from 5pm

STAFFORDSHIRE X WAGYU 8oz FLAT IRON STEAK EACH

A unique crossbreed of premium Wagyu and locally reared Staffordshire cattle, this cut combines the legendary marbling of Wagyu with the rich, full-bodied flavour of traditional British beef and dry aged for a minimum of 31 days. Selected for its deep, beefy character, generous marbling and bold flavour.

INCLUDED FIXINS'

Seasoned Fries | Collard Greens | House Made Tallow Butter & Herb Brush | IPA Battered Onion Rings | A Steak Sauce Flight Including - Bourbon & Mixed Peppercorn - American Beer & Blue Cheese - Red Wine & Port Smokin' Liquor Gravy

CHOOSE YOUR WINE

DRIFTING SAUVIGNON BLANC (USA)

Deliciously zesty and zippy with notes of citrus, green apples, passion fruit and fresh peaches

LOS INTOCABLES BLACK MALBEC (ARG)

12 month Bourbon barrel aged with soft tannis, red cherry, caramel and vanilla

PASQUIRES GENACHE CINSAULT PAYS D'OC (FRA)

Pale salmon pink with hints subtle floral nose, ripe red berry fruit, sweet spice and a soft fresh finish

£90 FOR TWO

Subject to availability. Ts & Cs apply.
Please make us aware if you have any allergies or dietary requirements.