



## STEAK NIGHT – EVERY THURSDAY

Our Mouth-watering Steaks are prepared by Chef's Cut Butchery served with Slow Roast Tomato, Field Mushroom, Fries & Rocket Salad  
*Add a Sauce: Peppercorn, Stilton or Mushroom + £3.95*

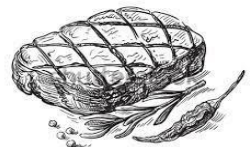
8oz Sirloin	<del>£27.50</del>	£23.00
8oz Ribeye	<del>£28.50</del>	£23.50
7oz Fillet	<del>£32.00</del>	£27.00
8oz Flat Iron	<del>£23.00</del>	£17.95
Cauliflower Steak (v)	<del>£15.95</del>	£11.00

*Enjoy your Steak with our Rich & Ripe French Cabernet Sauvignon, Big Beltie*

Bottle	<del>£29.00</del>	£24.00
250ml	<del>£9.65</del>	£8.75
175ml	<del>£7.25</del>	£6.25

### SPECIAL OFFER

2 Flat Iron Steaks  
& a Bottle of Big Beltie  
£39.95



# KNOWLEDGE ON STEAKS

## SIRLOIN



- Cut – Sirloin is cut from the loin (bottom and side parts of a cow's back)
- Description – is a lean and tender cut that has a layer of fat around the outside. This fat melts into the meat during cooking which gives it its flavour.

## RIBEYE



- Cut – Outer side of the rib.
- Description - Rib Eye steaks are also laced with ribbons of marbling giving them their much-known rich, beefy taste.

## FILLET



- Cut - Comes from the lower middle of the back and forms part of the sirloin.
- Description - Fillet is often the most tender and has a milder flavour than other cuts of meat.

## FLAT IRON



- Cut - Flat iron steak is cut from the feather blade muscle, which is next to the shoulder blade.
- Description – Flat iron is a thinner cut steak that's has little marbling which makes it the second-most tender steak.