STEAK NIGHT

ADD ANY STARTER OR DESSERT FOR £5 IF DINING FROM THIS MENU*

If you choose from this menu you can also enjoy the crazy wine prices below and any starter or pudding for £5 per person *

ADD WINE

Sollazzo Sangiovese Cabernet Sollazzo, Trebbiano Italy Italy 175ml/250ml/Bottle £3/4/10

Two 8oz rump steaks + Bottle Red = £35* With pub-dried tomato, skinny fries, rocket, choice of sauce

Or £16 for one/£26 for two without wine. *With a bottle of Sollazzo Sangiovese Cabernet OR Trebbiano

Little Britain burger, brioche bun, tomato, gherkin, tomato relish, our slaw, onion rings, chunky chips Add: Gouda 1.00 Bacon 1.00 Stilton 1.5 Supersize with an extra burger 3.0 Ok it's not a steak but it's all about the cow!	For one/two 13/22
9oz ribeye steak, skinny fries, pub-dried tomato, diane sauce, rocket (ga) An old classic, ribeye comes, as the name suggests, from a cow's rib section. It has a wonderful rich flavour and is very tender. Because there are pockets of fat in the steak, it's also great for roasting as a joint. Best enjoyed medium rare to medium	21/36
6oz Derbyshire beef fillet, pub-dried tomato, skinny fries, rocket (ga) This is the most lean and tender of all the steaks, enjoy it rare.	23/40
9oz sirloin steak, skinny fries, pub-dried tomato, garlic & herb butter, rocket (ga) A very popular cut, the sirloin comes from the upper middle of the cow. A part of the cow that doesn't do as much as, say, the shoulder, so it is very tender and well-marbled with fat.	23/40
Our Famous Chateaubriand to share, gratin baby potatoes, greens, peppercorn sauce (g) Cut from the fillet, an amazingly tender piece of meat. Recommended rare or medium rare	25pp
This month's cut sorry folks when its gone it's gone We'll shop around for something that little bit different, that little bit special and probably that little bit older	M/P

ADD SAUCE & SALAD

Garlic butter	1.5	Fried duck egg	1.5
Pepper sauce	1.5	Scampi	5.0
Whiskey sauce	2.0	Mushrooms	2.0
Stilton	1.5	Seasonal Greens	3.5
Rocket & parmesan salad	3.5	Onion Rings	2.0

OUR FULL WINE LIST IS, OF COURSE, ALSO AVAILABLE

We are proud to cook the finest beef from Leicestershire and Derbyshire. The farmers grow predominately Limousine crossed beef fed on the best green pastures and corn. All our beef is matured for the perfect bite by our butcher and cooked to your satisfaction by our team of chefs.