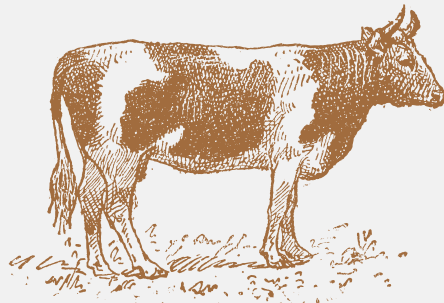


◆ STEAK NIGHT ◆

TUESDAY 8TH MARCH

IF YOU HAVE BEEN TO ONE OF OUR STEAK NIGHTS BEFORE, THEN YOU WILL KNOW ITS NO ORDINARY EVENING. WE BUY THE WHOLE COW FROM A LOCAL FARM, WE HANG LONGER, WE UPGRADE THE SIDES & WE ADD SOME EXTRA INDULGENT WINES.

CHECK OUT OUR WEBSITE FOR MENU
BOOKING EARLY ADVISED



◆ STEAK NIGHT ◆

ORGANICALLY SOURCED FROM NEW FARM, BAKEWELL, DERBYSHIRE. A BRITISH BLUE CROSS WHICH HAS BEEN DRIED AGED FOR 36 DAYS TO DEVELOP FLAVOUR AND PRODUCE A TENDER TEXTURE. PROUDLY SUPPLIED BY MAC BURNHAM TRADITIONAL FAMILY BUTCHERS IN CHAPEL-EN-LE-FRITH.

BEEF WELLINGTON TO SHARE £48

28OZ TOMAHAWK STEAK TO SHARE £45

22OZ RUMP STEAK TO SHARE £38

22OZ NEW YORK STRIP TO SHARE £45

CHATEAUBRIAND TO SHARE £56

10OZ SIRLOIN FOR ONE £25

BEEF BURGER, BACONAISE, SMOKED CHEESE, MAPLE BACON £17

SIDES- £4

BEEF FAT TRIPLE COOKED CHIPS
TRUFFLE & PARMESAN FRIES
N'DUJA MAC N CHEESE
BLACK GARLIC POM PUREE
MISO & SMOKED PAPRIKA BROCCOLI
SUNBLUSHED TOMATO & ROCKET SALAD

BUTTERS- £1.5
BEEF & BURNT ONION
WILD GARLIC
CAFE DE PARIS

SAUCES
RED WINE JUS £2.5
PEPPERCORN £2
BLUE CHEESE £2
BEARNAISE £2.5

STARTERS AND DESSERTS WILL BE THE SAME AS THAT WEEKS MENU. WE ONLY HAVE THE ONE COW FOR THAT EVENING SO TO ENSURE YOU GET THE CUT YOU WANT YOU CAN RESERVE YOUR PREFERENCE ON BOOKING THE TABLE. VEGETARIAN OPTIONS AVAILBLE ON THE EVENING.