



Steak Night

Every Monday 6-10pm

All of our steaks are organically reared and chosen from the best cuts of Oxfordshire Cow. Cooked to your liking and served with a potato dish, sauce and crispy onion rings.

1. Choose your Steak

Chateaubriand 16oz £50 (for 2 to share)

The most flavoursome part of the fillet would recommend cooking no more than medium.

Fillet Steak 8oz £22.00

The leanest and most tender cut – can handle any cooking temperature.

New York Strip Steak 10oz £TBC

From the short loin of the cow – this cut is underused so never develops tough muscles. It gives us a delicate, tender steak that can be cooked any way you choose.

T-Bone Steak 10oz £19.95

Best of both worlds...Tender fillet steak on one side and juicy sirloin on the other. Cooking above rare means the strip of fat along the outside of the sirloin melts into the meat during cooking.

Surf 'n' Turf add King Scallops and a King Prawn **£6.00**

2. Choose your Potato Dish

Home Cut Chips

Creamy Mash

Buttered New Potatoes

Jacket Potato

3. Choose your Sauce

Béarnaise

A classic French sauce with fresh tarragon

Diane

An 80's classic flambéed Mushrooms, Shallots, Worcester Sauce & Paprika

Green Peppercorn

The most popular accompaniment, creamy and packing a peppery punch

Chimmichurri

An Argentinean Sauce similar to pesto commonly used with grilled steaks

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