

STEAK NIGHT

Every Wednesday Night from 5.30pm

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

So, it's our usual steaks from 'Ray - been in the business 60 years - Camplejohn' in Syston, with no corners cut. All steaks are from Hereford cattle and aged for 35 days. 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	2016	Italy	175ml/250ml/Bottle	£3/£4/£10
Sollazzo, Trebbiano	2016	Italy		£3/£4/£10

Two 8-9oz Sirloin steaks + Bottle Red = £29.50*

With pub-dried tomato, watercress, skinny fries, choice of sauce

Cut from the short loin, in-house, this 8oz cut is particularly tender, with good fat marbling.
Or £12 for one/£20 for two without wine. *With a bottle of Sollazzo Sangiovese Cabernet OR Trebbiano

Curzon burger, brioche bun, tomato, gherkin, tomato relish, our slaw,
onion rings, chunky chips Add: Cheddar 0.75 Bacon 1.00 Stilton 1.5

For one/For two
£10/18

Ok its not a steak but it's all about the cow!

8-9oz Ribeye steak (35 day aged) pub-dried tomato, skinny chips, watercress (ga)

£17/29

A very popular cut, the ribeye comes from the top of the rib primal section. It is a very tender and well-marbled with fat. The higher fat content means medium or medium-rare give best results.

6oz Aberdeen Angus fillet (35 day) pub-dried tomato, skinny chips, watercress (ga)

£19/35

This is the most lean and tender of all the steaks, enjoy it rare.

20oz Bone-in Sirloin (35 day pub-dried tomato, skinny chips, watercress (ga)

£22/40

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.

Our Famous Chateaubriand to share (35 day aged, Hereford), gratin potatoes, green beans (g)

£21pp

Cut from the fillet, an amazingly tender piece of meat. Recommended rare or medium rare

This Month's Cut... sorry folks when its gone it's gone

M/P

We'll shop around for something that little bit different, that little bit special and probably that little bit older

ADD SAUCE & SALAD

Diane sauce	1.5	Onion Rings	2.0
Pepper sauce	1.5	Mushrooms	2.0
Monkey shoulder whiskey sauce	2.0	Add Scampi	4.5
Stilton	1.5	Seasonal Greens	3.25
House Salad: please ask..	2.5		

Hereford Beef is chosen by some of the best restaurateurs and chefs around the world. Free from additives and growth hormones, Hereford Beef's natural marbling ensures you are left with beef that is succulent and full of its own unique flavours. Reared naturally on the green pastures of the British countryside, Hereford cattle are one of the oldest British native breeds. Prized internationally, they are allowed to grow and mature slowly on a forage based diet, all of which contribute to the production of nutritious world class quality beef. All of our steaks have been aged for at least 35 days.

OUR FULL WINE LIST IS, OF COURSE, ALSO AVAILABLE

Weights are shown uncooked. Our staff receive 100% of any tips & service is not included.

(v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable

* excludes Scallops starter, Taste of the Arms platter and Five cheese board (all available with a £3 supplement)