



The Queens Steak Night

Thursday 26th September

Starters

Pea & Mint Soup with Ham Hock Crumb and Crusty Bread (vr,gr) £6.95

Warm Nachos with Cheese, Guacamole and Sour Cream (v) £7.50

Piri-Piri Chicken Wings with Salad Garnish (gf) £7.50

Smoked Salmon & Dill Mousse with Crackers (gr) £7.95

Steaks

Please make your choice of Beef Steak, together with one vegetable option and one sauce

<i>28-day aged Beef Steaks</i>	<i>Vegetables</i>	<i>Sauce Options</i>
8oz Fillet £31.00 10oz Ribeye £27.00 12oz T-Bone £34.00 32oz Tomahawk £70.00 (for 2 – pre-order by 19 Sept)	Mushroom, Tomato, Onion Rings and Tenderstem Broccoli <i>and your choice of</i> Dauphinoise Potato or Hand Cut Chips	Garlic Butter Stilton Peppercorn
Why not add a portion of Garlic Prawns or Scampi to your steak for just £7.00		
<p style="text-align: center;">Herb Crusted Trout Fillets £22.00 <i>with wild rice and a cucumber dill salad (gf)</i></p> <p style="text-align: center;">Grilled Halloumi & Mediterranean Vegetable Skewers £18.00 <i>marinated in a lemon & herb dressing and served with buttered new potatoes and a dressed salad (v,gf)</i></p>		

Desserts

Pear Frangipane Tart with Vanilla Ice Cream £7.50

Plum Crumble with Vanilla Custard £7.50

Local Cheeseboard with Apple & Sultana Chutney and Crackers £9.50

All our food is cooked to order from fresh, and largely homemade and locally sourced ingredients
The kitchen team thank you for your patience while your choice of meal is prepared

Discretionary Service is not included – but is much appreciated by our hard-working staff when given

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin

Please ask a member of staff for more information

(v) vegetarian (vr) vegetarian option (ve) vegan (vg) vegan option (gf) gluten free (gr) gluten free option