

“STEAK NIGHT, DATE NIGHT”

Available 4 -10pm every TUESDAY & WEDNESDAY with reservation only

Designed for two people sharing

£70 FOR TWO

OUR STEAK NIGHT OFFER INCLUDES THE FOLLOWING

SHARING STEAK PLATTER
CHOICE OF ONE SIDE AND ONE SAUCE
BOTTLE OF WINE OR TWO COCKTAILS

Select any bottle of house red, white or rose wine to share or choose half bottle per person

Choose from Chateaubriand or The Butcher's Choice selection of rare and heritage cuts of beef, dry-aged for a minimum of 35 days.

(For 2 to share)

- GF CHATEAUBRIAND 570g | 20oz**
From the centre cut portion of the beef tenderloin is considered the most succulent cut of the beef. Subtle in flavour & exteremly tender

GF THE BUTCHER'S CHOICE 910g | 32oz
These cuts are the butcher's favourite selection of Black Angus steaks. We've chosen UK West Country grass-fed Black Angus prime rib and two Black Angus cuts so you can compare and decide which is your favourite.

16OZ BONE IN PRIME RIBEYE (GRASS-FED)
8OZ BLACK ANGUS SIRLION (GRAIN-FED)
8OZ LAMB CUTLETS

All sharing steak platters served with
1 side and 1 sauce of your choice

SAUCES

PEPPERCORN SAUCE	£3.50
MUSHROOM SAUCE	£3.50
ROQUEFORT SAUCE	£3.50
BEARNAISE SAUCE	£3.50
GARLIC BUTTER SAUCE	£2.50
CHIMICHURRI SAUCE	£3.50

CHIPS	£3.95
SWEET POTATO FRIES	£4.95
PARMESAN & TRUFFLE CHIPS	£5.95
PAN FRIED MUSHROOM G	£4.75
CREAMED SPINACH	£4.75
MASHED POTATOES	£4.50
TRUFFLE MUSH	£6.50

SIDES

GRILLED ASPARAGUS	£4.50
GREEK SALAD	£6.50
ROCKET & PARMESAN SALAD	£4.95
ONION RINGS G	£4.50
TENDERSTEM BROCCOLI,	£4.95
GARLIC	

ALL SIDE **V**



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Scan QR code for a detailed allergen information.

Set menus are subject to availability and may be withdrawn or modified at the discretion of the establishment without prior notice.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team



PRE-THEATER | EARLY BIRD MENU

2 courses £20 | 3 courses £24

Monday to Thursday 4pm to 6pm

TO START

GARLIC MUSHROOM **V**
Sourdough bread, kale, truffle cream
(Vegan option available)

CRISPY CALAMARI
With wakame and aioli

GRILLED HALLOUMI **V**
Honey, grapes and thyme

SPICY CHICKEN WINGS
Char-grilled spicy chicken wings, marinated in our secret recipe

CHICKEN NORMANDY **GF**
Chargrilled mini chicken fillet served in creamy cheesy wild mushroom sauce

SLOW COOKED BEEF RIBS TACO
8 hour Slow cooked beef ribs, avocado pickled red onion, garlic and BBQ sauce

SPICY TURKISH SAUSAGE
Grilled Turkish sausage served with tortillas and melted mix cheese sauce and petite salad

MAINS

BLACK ANGUS STRIPLOIN **GF STEAK 8OZ**
Char-grilled Angus striploin steak served with choice of crushed roasted potatoes or chips
(supplement + £3)

BEEF FILLET MEDALLIONS 9OZ **GF**
Grilled Black Angus filet medallions subtle in flavour and extremely tender served with chips and peppercorn sauce
(supplement + £10)z

THE ULTIMATE AUSTRALIAN WAGYU BURGER
100% Australian Wagyu Beef Burger, aged Swiss cheese, little gem lettuce, tomato, onion, pickles and house burger sauce, served with chips.

MEDITERRANEAN KOFTA **GF**
Char-grilled beef, lamb kofta, served with rich tomato sauce, chips and house sauce

CHAR-GRILLED **GF CHICKEN FILLET**
Chargrilled chicken fillet, with pomme purée, asparagus and a mushroom & truffle cream sauce

GRILLED SALMON **GF**
Char-grilled wild salmon fillet served with buttered asparagus, sweet potato mash, and a slice of lemon
(supplement + £3)

PAN SEARED SEA BASS FILLET **GF**
Fresh sea bass, crispy skin, creamy mashed potatoes, broccoli and lemon

MUSHROOM MOUSSAKA **V**
Aubergine, courgette, mushroom, baked potato, béchamel, tomato sauce, pecorino cheese, greek salad

DESSERTS

STICKY TOFFEE PUDDING **V**
Steamed sponge pudding with toffee sauce and vanilla ice cream

CHEESECAKE **V**
Chocolate or lemon cheesecake served with ice cream
Chocolate Cheese Cake **N**

CRÈME BRÛLÉE **V **GF****
French classic crème brûlée freshly made by our chefs every day

CHESHIRE FARM **V ICE CREAM**
3 scoops, your choice of Vanilla, Chocolate, Strawberry or Honey comb

BAKLAVA **V **N****
Many layers of thin filo pastry heaven with pistachio nut served with vanilla ice cream

CHESHIRE FARM **VE **GF** SORBET**
3 scoops, your choice of Lemon, Raspberry or Mango



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