



FRIDAY MEAT-UP

from

£18.95 including a cocktail

Our locally sourced steaks are aged for a minimum of 28 days to add exceptional texture & flavour.

All cooked to your liking and served with triple cooked chips, homemade onion rings, garlic & thyme roasted tomato, mushrooms

8oz Denver Steak

Thai Marinated Cauliflower Steak 🍷

8oz Bavette Steak

£22.95

8oz Sirloin Steak

£22.95

10oz Ribeye

£24.95

Meat Block

£25.95

½ grilled chicken breast, ½ denver steak, Tony Arber sausage, chicken wings & peppercorn sauce

Sauces £2.95

Peppercorn | Diane | Stilton

UPGRADES

BBQ Pulled Pork Fries	Upgrade £3.00	Side £4.95
Cheese & Bacon Fries	Upgrade £3.00	Side £4.95
Parmesan & Truffle Oil Fries	Upgrade £3.00	Side £4.95
Sweet Potato Fries 🍷	Upgrade £2.00	Side £3.95



COCKTAILS

Espresso Martini

Vodka, Kahlua, espresso & sugar syrup

Manhattan

Jack Daniels, blends of dry and sweet vermouth, bitters & a boozy cherry

Classic Mojito

Captain Morgan's, sugar, lime juice, mint leaves & a dash of soda

Cosmopolitan

Vodka, Cointreau, cranberry juice & fresh lime

Pornstar Martini

Vanilla vodka, Passoã liqueur, passionfruit puree, lime juice, vanilla syrup, served with a shot of prosecco

Long Island Ice Tea

London Dry Pin Gin, Bacardi, Cointreau, Vodka, Tequila & lemon, over cola

Margarita

Tequila, Triple Sec and lime juice

French Martini

A fragrant blend of raspberry liqueur, pineapple juice and vodka

Virgin Cosmopolitan

Alcohol-free variation of the classic cosmopolitan

Virgin Mojito

A refreshing alcohol-free mojito

French Mocktini

Just like the original, but without the alcohol

Tropical Punch

The perfect alcohol-free cocktails for sunny days