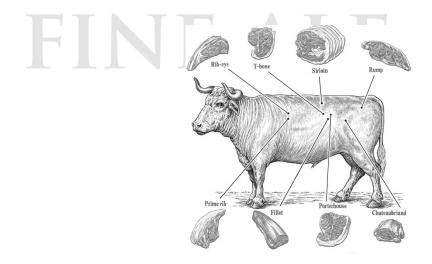


# Wednesday night is STEAK NIGHT



## WHAT'S YOUR BEEF?

RUMP (70Z/199G) £8.95

The lower back and hindquarters; less lean than a fillet, this steak is flavoursome and a good all-rounder

### RIB EYE (70Z/199G) £16

Cut from the back and upper ribcage; lightly used muscles make for a very tender cut, with light marbling throughout giving superbly rich flavour

#### FILLET (7OZ/199G) £17.50

Traditionally thicker cuts from the lower side; a very lean cut of beef, non-weight-bearing muscles make for an exquisitely tender steak with a buttery texture

### CHATEAUBRIAND (15OZ/426G) £40

A fillet steak cut for two. Perfect for sharing

Our locally reared steaks are served with all the delicious trimmings you'd expect. You can also add one of our mouth-watering sauces for just £2.25 (Peppercorn, Stilton or Diane)



2014 LUNESDALE CAMRA