

# Steak Night

(Every Tuesday)



FOX AND  
GRAPES

Fresh focaccia bread, olive oil & Modena balsamic, Mix Italian olives 3 (v)

To start...

**Minestrone**, orzo pasta, basil, Parmesan 7.5 (vg)

**Salmon & haddock fishcake**, lemon puree & soft herbs 9

**Chicken terrine**, marinated fig, truffle aioli, toast 8.5

**Palourdé clam risotto**, sweet-sour cherry tomato & thyme 10 (gf)

**Roasted quail**, crispy polenta, shimeji mushroom & red wine jus 9 (gf)

**Steak from the chargrill**

*All of our steaks, sourced from small farms in Surrey, are 8oz grass fed & dry aged on the bone for a minimum of 21 days.*

**Black Angus sirloin Steak** 25.5

**Rose County bavette steak** 14

**Hereford rump steak** 14.5

**Rose County flat iron steak** 14

**Surrey Farms 300g rib eye steak on the bone** 28

Served with your choice of:

Peppercorn, Béarnaise, Salsa Verde, Red wine & shallot gravy, truffle butter

Then choose your sides...

**Alternative main courses**

**Caciucco stew**: monkfish, mussels, prawns, calamari, octopus & garlic toast 22

**Semolina gnocchi**, beetroot purée, wild mushrooms, lambs' lettuce 14 (vg)

**The scaloppina chicken burger**, mayo, tomato, cheese & pickles with chips 14

**Ale battered fish & chips**, crushed peas, tartare 15

**Sides** 4 each

Chips / Horseradish mash potato

Broccoli, smoked citrus salt & aged balsamic / Heritage carrot & parsley crisp

Mix leaf salad / Tomato salad, yuzu dressing & garlic chips

To finish...

**Warm chocolate brownie**, salted caramel ice cream 8.5 (v)

**Baked ricotta cheese cake**, raspberry compote 8

**Crème brûlée**, short bread 6.5

**Selection of cheese**, oatcakes & quince paste 10 (v)

v vegetarian | vg vegan | n contains nuts

A 12.5% discretionary charge will be added to your bill.

Food allergies and intolerances: please ask our staff about ingredients before you order.