

Steak Night Sample Menu

Starters £4.50

Seasonal Soup of the Day served with a Freshly Baked Rustic Bread

Chicken Liver Pate, Beetroot Jam, Walnuts, Toasted Brioche

Smoked Mackerel and Cucumber Roulade, Fennel and Orange Salad, Toasted Sourdough
(£1 supplement)

Asian Mushroom Potstickers, Spring Onion and Chilli Soy, Rice Noodle Salad

28 Day Dry Aged 8oz Steaks

Our steaks are sourced from within 3 miles of Greenway Hall at Dunwood Farm, Longsdon who keep herds of English Longhorn, Aberdeen Angus and Hereford cattle. These breeds were specifically chosen for their superior eating characteristics, and ability to thrive on Dunwood's grass based system. The high level of intramuscular fat from these breeds, gives the marbling that we know leads to succulent, tasty beef.

Rump £10

Sirloin £12

Ribeye £14

Fillet £20

All steaks are served with Slow Roasted Tomato and Field Mushroom

Seasoned Chips, Skin-on Fries, Creamed Mash or House Salad with Dressing

Home made Peppercorn Sauce, Dovedale Blue, Garlic or Chilli Butter

Freshly Beer Battered Onion Rings

Desserts £4.50

Dark Chocolate Brownie, Mint Choc Chip Ice Cream

Gin and Tonic Eton Mess

Vanilla Crème Brulee, Strawberry and Rhubarb Salsa, Hazelnut Shortbread

Selection of Cheshire Farm Ice Cream, Home made Shortbread

