| W | | Flattened steak 6oz | 17.50 |
|----------|---------|---|------------|
| \succ | | choose your wine vina palomeras tempranillo tinto | |
| | | vina palomeras tempramilo unto vina palomeras viura blanco | |
| DA | | ribeye 100z | 28 |
| | | choose your wine | |
| | | domaine de vedilhan viognier | |
| S | | baron d'arignac cabernet sauvignon | |
| 4 | ~ | sirloin 8oz | 32 |
| | A) | choose your wine | |
| | D | last stand chardonnay silvermyn argentum merlot cabernet | |
| HUR | & \& | | |
| Щ | I | fillet 8oz choose your wine | 42 |
| \Box | Ħ | moko sauvignon blanc | |
| \vdash | ΗL | nieto malbec | |
| | 3 Y | all pairings include: | |
| | 国 | chips, house salad, garlic & rosemary butter, a saud | ce of your |
| E WINE | E | choice & a soft drink or 175ml glass of wine | |
| | - | sauces; peppercorn (gf) bearnaise (v) (gf) blue che | eese sauce |
| 3 | AY | (v) (gf) anchovies hollandaise (gf) | |
| | А | cut of the week | |
| 8 | Н | a premium cut of meat, hand-selected by our head | chef and |
| | ΑI | crafted for sharing, accompanied with a wine pair | ng chosen |
| k | | to complement and enhance the flavour of the me | at |
| M | | please ask your server for this week's selection | |
| A | | add dessert | +5 |
| 田 | | sticky toffee pudding (v) | |
| | | chocolate brownie (v) (ve*) | |
| \vdash | | fruit crumble (v) | |
| | | ask your server for rose wine alternatives | +1 |
| S | | | |