

ONE OVER THE AIT

STEAK & WINE NIGHT

STEAKS

7oz Onglet Steak 10⁵⁰

Cut taken from the lower belly, packed full of flavour and not to be cooked any more than medium rare.

8oz Hampshire Rib-eye 17⁰⁰

Considered one of the tastiest and most elegantly flavoured steaks, a rich marbling, guarantees flavour & succulence.

12oz Hampshire Sirloin Steak On The Bone 18⁰⁰

Offers a bigger, beefier flavour than fillet or Rib-eye, great with a high flavoured sauce

14oz T-Bone Steak 29⁰⁰

Cut from the fillet & the sirloin, this steak offers the best of both worlds.

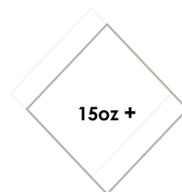
SIDES 02⁵⁰

Triple Cooked Chips, rosemary salt / Roasted Heritage Beets
 Green Beans, confit garlic & lemon / Chive Mash
 Rice & Chickpea salad, crispy shallots/ Rocket & Parmesan Salad
 Creamed Savoy Cabbage & Mrs Owtons Bacon

SAUCES 01⁰⁰

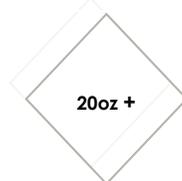
Peppercorn / Béarnaise

Total ounces per table



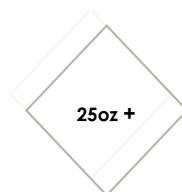
15oz +

£5 off a bottle of wine



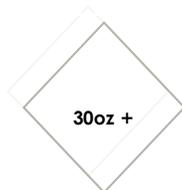
20oz +

£10 off a bottle of wine



25oz +

£15 off a bottle of wine



30oz +

£20 off a bottle of wine

WINES

CHOSEN WITH STEAK IN MIND

Richland Shiraz Riverina AUSTRALIA 24⁰⁰

Smokey black fruit and spice

Few Good Men Pinotage Swartland SOUTH AFRICA 25⁵⁰

Lots of blackcurrants and plummy fruitiness

La Capitana Carmenera Cachapoval Valley CHILE 27⁵⁰

Dark fruit with a minty freshness. Gorgeous

Cruz Alta Malbec Reserve Mendoza ARGENTINA 26⁵⁰

Smooth and spicy, perfect with meaty dishes

Rioja Reserva Marques del Atrio Rioja SPAIN 30⁵⁰

Mature Rioja, drinking well & lightly oaked

Margaux Chateau Ferriere 2009 Bordeaux FRANCE 57⁰⁰

Left bank mature Cabernet blend. Ripe black fruits with great balance

Amarone Classico Cesari DOCG Valpolicella ITALY 46⁰⁰

Powerful and heart-warming. Best with big flavours

If you require information regarding the presence of allergens in any of our food & drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.