

# Thursday Steak Night BROWNS AT THE QUAY

£50 for two people including wine tasting, two steaks, sauces, sides & one bottle of wine.

## The Beef

We present to your table our four cuts of 28-day aged locally sourced steaks, where upon you choose two.  
Served with triple cooked chips & plum tomatoes.

SIRLOIN  
10oz/283g

RIB-EYE  
10oz/283g

RUMP  
10oz/283g

FILLET  
8oz/226g  
£7 supplement

## The Sauces

PEPPERCORN *D G Gr* / BLUE CHEESE & BLACK TRUFFLE *D Gr*  
BÉARNAISE *D G Ce E Gr Mu Sd Se* / ROASTED GARLIC AOILI *D Gr E*

## The Wine

Enjoy complimentary wine tasting, & then choose the bottle to have with your meal.

DONA PAULA  
Paula Malbec Mendoza, Argentina

BOUNDARY LINE  
Shiraz, Australia

DOMAINE DES PORTHIE  
Merlot, Languedoc-Roussillon, France

IBBOTSON FAMILY VINEYARD  
Marlborough, New Zealand

## The Sides

Select a delicious side to share with your steaks

## The Extras

HONEY & CARRAWAY ROASTED CARROTS *D*

DAUPHINOISE POTATOES *D Gr*

BUTTERED SEASONAL GREENS *D*

GREEN SALAD WITH BASIL VINAIGRETTE *Mu D*

BEER BATTERED ONION RINGS *G*

STEAMED TENDERSTEM BROCCOLI *D*

CHARGRILLED HALLOUMI *D*

4 GRILLED TIGER PRAWNS *Cr D*

£5

£6

£10

*Cr* Crustaceans *Ce* Celery *D* Dairy *E* Eggs *F* Fish *P* Peanuts *G* Gluten *L* Lupin *N* Nuts *Mo* Molluscs  
*Mu* Mustard *S* Soya *Sd* Sulphur Dioxide *Se* Sesame Seeds *V* Vegetarian *Vg* Vegan *Gr* Garlic