

Butler Whites

STEAK NIGHT

All steaks are served with roasted garlic, rocket & parmesan salad, your choice of fries or chunky chips, and a drink included.

12oz Sirloin | 20

A classic cut with balanced flavour and gentle bite. Best enjoyed medium rare to medium.

16oz Ribeye | 24

Beautifully marbled for a richer, fuller flavour. Particularly suited to medium rare or medium, where the marbling has time to render.

8oz Fillet | 32

Exceptionally tender with a delicate flavour. Best served rare to medium rare.

Short Rib of Beef | 16

Slow cooked until meltingly tender. A comforting choice for those who prefer their beef well done.

21oz Chateaubriand (to share. Includes 2 drinks) | 86

A centre-cut fillet steak known for its exceptional tenderness and melt-in-the-mouth texture. *This dish requires a minimum cooking time of 40 minutes.*

SIDES

Steak Sauces – Peppercorn, Diane, Blue Cheese | 2.5

Creamy garlic mushrooms | 5

Roasted asparagus | 5

Almond tenderstem broccoli | 5

Creamed spinach | 5

Beer battered onion rings | 4

Grilled prawns | 5

DRINKS

Montepelucino | 175ml

Pinot Grigio | 175ml

Pinot Grigio Rose | 175ml

Cruzcampo | pint

Inch's Cider | pint

Soft Drink: Lemonade, Coca

Cola, Diet Coke | pint