HUMBER STREET · HULL

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.

Everything on this menu, except our beer battered onion rings, can be done gluten free.

12oz Sirloin | 25
A classic cut with balanced flavour and gentle bite. Best enjoyed medium rare to medium.

16oz Ribeye | 30
Beautifully marbled for a richer, fuller flavour. Particularly suited to medium rare or medium, where the marbling has time to render.

8oz Fillet | 37
Exceptionally tender with a delicate flavour. Best served rare to medium rare.

Short Rib of Beef | 19
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, Chimichurri | 3

Creamy garlic mushrooms | 6

Roasted asparagus | 5

Seasonal greens | 6

Creamed spinach | 5

Beer battered onion rings | 5

Grilled prawns | 6

DRINKS

Merlot | 175ml
Pinot Grigio | 175ml
Pinot Grigio Rose | 175ml
Pravha | pint
Aspall Cider | pint
Soft Drink: Lemonade, Coca Cola, Diet Coke

Please let your server know of any allergies or dietary requirements - many of our dishes can be adapted to suit your needs.