

THE PACKHORSE



STEAK MENU

Please choose from the selection of steaks listed.
Each accompanied with either homemade chips or skinny fries.

STEAKS

Rump £12

Cut from the meat found near the animal's tail end of its spine and the most tender part of this working muscle. Although firmer than most other steaks, it makes up for it with its own strong, and unique flavour.

Sirloin £17

A cut that is taken from the lower portion of the ribs, continuing off the tenderloin from which the eye fillet is cut. The sirloin is considered to be a premium prime cut, with a fine grain and may have some marbling, giving it extra flavour when cooked.

Bavette £15

A cut taken from the bottom sirloin and is lean yet juicy and flavourful when cooked medium rare.

Ribeye £18

This boneless steak is rich, tender, juicy and fully flavoured due to its generous marbling throughout. The ribeye is a boneless cut. When the bone is left attached to the meat steak it is called a rib steak.

SIDES

Battered Onion Rings
£3

Creamed Spinach,
with white wine & garlic
£3.50

Garlic Roasted Mushroom,
gorgonzola, white wine & baby spinach gratin
£3.95

Truffle Mac 'n' Cheese,
with smoked bacon lardons
£3.95

Garlic Sautéed Green Beans,
wrapped in pancetta
£3.95

SAUCES

All sauces are freshly made & gluten free

Béarnaise
Peppercorn
Red Wine Jus
Dianne

£2