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| **Wine**  125ml, 175ml, 250ml, Btl |
| **Red**  Dominio Fuente, Tempranillo, Spain  4.75/5.75/7.95/22  Languore, Sangiovese, *Italy*  4.5/5.5/7.5/21  Aires Andinos, Malbec, *Argentina*  25  Wirra ‘Good Catch’ Shiraz, *Australia*  26 |
| **White**  Ombrellini, Pinot Grigio, *Italy*  4.75/5.75/7.95/22  Five Foot Track, Chardonnay, *Australia*  5/6/8.5/24  Finger Post, Sauvignon Blanc, *NZ*  5.75/7.1/9.95 /27.5  Il Borgo, Gavi-di-Gavi, *Italy*  29.5  Plo d’Isabelle, Picpoul de Pinet, *France*  26 |
| **Rose**  Bel Canto, Pinot Grigio Blush, *Italy*  5/6.1/8.5/24  Domaine La Chautarde, Vin de Provence, *France*  5.95/7.25/10/28  Whispering Angel, Rose, *France*  45 |

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| Wednesday  **Steak Night** |
| **220g Sirloin Steak served with our house salad**  **£12**  *Choose your sides and extras…* |
| **Add surf of garlic butter prawns £6** |
| **Mac ‘n’ Cheese £3.50 ea.**  Classic mac ‘n’ cheese ~ Mac ‘n’ blue cheese  Chorizo mac ‘n’ cheese |
| Sides £3 ea.  Skinny fries ~ Parmesan fries  Garlic butter potatoes ~ Mushroom & tomato |
| Sauces £2.50 ea.  Blue cheese sauce ~ Garlic & herb butter  Peppercorn sauce |