|  |
| --- |
| **Wine**125ml, 175ml, 250ml, Btl |
| **Red**Dominio Fuente, Tempranillo, Spain4.75/5.75/7.95/22Languore, Sangiovese, *Italy*4.5/5.5/7.5/21Aires Andinos, Malbec, *Argentina*25Wirra ‘Good Catch’ Shiraz, *Australia*26 |
| **White**Ombrellini, Pinot Grigio, *Italy*4.75/5.75/7.95/22Five Foot Track, Chardonnay, *Australia*5/6/8.5/24Finger Post, Sauvignon Blanc, *NZ*5.75/7.1/9.95 /27.5Il Borgo, Gavi-di-Gavi, *Italy*29.5Plo d’Isabelle, Picpoul de Pinet, *France*26 |
| **Rose**Bel Canto, Pinot Grigio Blush, *Italy*5/6.1/8.5/24Domaine La Chautarde, Vin de Provence, *France*5.95/7.25/10/28Whispering Angel, Rose, *France*45 |

|  |
| --- |
| 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 cheeseChorizo mac ‘n’ cheese |
| Sides £3 ea.Skinny fries ~ Parmesan friesGarlic butter potatoes ~ Mushroom & tomato |
| Sauces £2.50 ea.Blue cheese sauce ~ Garlic & herb butterPeppercorn sauce |