

The White Hart



Thursday Steak Night Menu

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

THE STEAKS

Rump

7oz

£12.50

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.

Ribeye

7 oz

£15

10 oz

£20

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

Bavette

£15

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

Fillet

6oz £20

A cut that spans between the short loin and the sirloin. The muscle sits beneath the ribs next to the back bone and does very little work, which ultimately makes this an incredibly tender and succulent cut.

THE SAUCES

All sauces are freshly made
& gluten free

Peppercorn
Red Wine Jus,
Mushroom & Blue Cheese

THE SIDES

£2.95

Battered Onion Rings
Honey Roasted Root Vegetables
Garlic & Thyme Roasted Mushrooms
Homemade Coleslaw
Sweet Potato Fries (£1 supplement)