

STEAK NIGHT

Monday
from 5pm
£23pp

STARTERS

Jamon Croquetas

Served with mustard cream cheese & salsa criolla

Piperade Con Pan VE

Sweet roasted peppers, sun-dried tomatoes, herbs, onions & feta, served on warm toasted focaccia

Albondigas GF

Smoked chilli & pork meatballs cooked in rich tomato sauce, topped with manchego cheese

Pedro Ximinez, Honey & Paprika Sticky Wings

Combined with fried green onions & red peppers

MAINS

Served with corn on the cob, tomatoes & padron peppers

A choice of;

8oz Rump Steak GF

Single muscle cut taken from the hind.

Butterflied Chicken Breast GF

Locally sourced, boneless chicken breast

UPGRADES

- 10oz Ribeye + £5
- 8oz Fillet + £10
- 12oz aged T bone Steak + £12
- King Prawns + £3.95

SAUCES

- Peppercorn 3.0
- Blue Cheese 3.0

SIDES

- Chunky Chips VE
- Skinny Fries VE
- House Salad VE GF
- Five Bean & Spring Onion Rice VE GF
- Apricot & Coriander Cous cous VE

DESSERT

- Mini Sticky Toffee Pudding V
- Mini Raspberry Cheesecake GF V
- Mini Chocolate Fudgecake VE

Go full size + £2

V Vegetarian
VE Vegan
GF Non Gluten

ALLERGIES & INTOLERANCES
Please make a member of the team aware if you
have an allergy or an intolerance

QUBANA