

From The Grill

Well marbled, slowly matured and hung for at least 3 weeks, the beef we buy is some of the best in the Country.

We use Rare/Native Breeds of beef sourced from local Farms, mainly Aberdeen Angus, Longhorn, Shorthorn, Dexter, Belted Galloway and Hereford. But it's not just the breed that helps improve the taste and texture of beef. The cattle are primarily grass fed over 2 summers and then finished using home-grown produce. They are normally around 26 months old when slaughtered, and dry aged for a minimum of 21 days. Please note we do not buy Bull beef.

If you haven't yet tried our beef, you're missing out. These Native Breeds produce incredibly tasty meat because of the marbling within it. Coupled with our precise methods of cooking we think you will be easily converted!

12 oz "Dexter" Rib-Eye Steak	£ 19.95
10 oz "Angus / Hereford" Organic Sirloin Steak	£ 20.50
8 oz "Shorthorn" Fillet Steak	£ 24.50
8 oz Chicken Breast	£ 15.95

(* 6oz=175g * 8oz=225g * 10oz=280g * 12oz=350g)

All of the above are Char-grilled to your liking, served with thick cut chips, crispy onions, oven roasted tomato, mushrooms and a crisp dressed salad.

Sauce Selection £ 2.00

Dianne, Peppercorn, Creamy Blue Cheese or Garlic Butter

Side Orders

Crispy Onions	£ 1.95
Skinny Fries	£ 2.50
Thick Hand Cut Chips	£ 2.50



North East Restaurant Awards

Small Restaurant of the Year 2009