

STEAK NIGHT

THURSDAY: 6PM - 9PM



STARTERS

Garlic prawns with sourdough bread £9

Creamy mushrooms on toasted garlic bread with rocket £6

Chicken liver pate with red onion relish & toasted farmhouse bread £6

Soup of the day with crusty warm bread and butter £5

Sourdough loaf with olives and oils £5



MAINS

Rib Eye Steak

Cut from the rib section, the rib eye steak is one of the most succulent steaks

10oz/280g £19

Rump Steak

AO rump steaks are trimmed leaving only the meat with the most flavour

8oz/224g £16

10oz/280g £18

Sirloin Steak

Cut from the tenderloin, the sirloin steak has a generous outer strip of fat which enriches when cooking

8oz/224g £18

10oz/280g £22

All AO steaks are served with grilled tomato, homemade onion rings, mushrooms and chunky sea salted chips

Fish of the day (please see special board) from £16

(V) Wild mushroom brioche topped with rocket and parmesan cheese £9

(V) Mixed beans and spinach cassoulet £8

SIDES

Mozzarella and vine tomatoes with fresh pesto £4

Rocket and parmesan cheese £3

Mixed green beans, peas in mint butter & crispy smoked bacon shards £4

HOMEMADE SAUCES

Brandy & peppercorn £2

Mushroom £2

Stilton £2

Bearnaise sauce £2