

## Steak Night

£60 per couple including a bottle of house wine

### Starters

Charcuterie Board for 2 to share - cured meats, olives, sourdough bread

Cheese Souffle - parmesan sauce, apple & endive salad

Tempura Cauliflower Fritters - curried aioli

Beef Tartare - egg yolk, sourdough toast (+£5)

King Scallops - cauliflower, curried aioli, coriander (+£7.50)

### Steaks

*Our steaks are all prepared by our local butcher, Steven Wilson of Corby Hill. the beef this week is all sourced from Geoff Story, Newbiggin Farm, Kirklington. Geoff breeds Limousin cows and they have spent the summer grazing only 5 miles from the Fleece.*

*All steaks served with french fries, chervil & garlic butter, and watercress. Change to triple cooked chips for £3 per person extra.*

### Dry Aged Rump Steak

*Lean and full flavoured, best served rare*

Sirloin steak (+£5 per person)

*Cut from above the fillet, a good balance of tenderness and flavour, best cooked medium rare*

Chateaubriand (for 2 to share + £10 per person)

*The thick end of the fillet, very tender, best eaten rare*

*If you dont fancy steak...*

Herb butter roasted whole rotisserie chicken with fries (for 2 to share)

### Sides

Pickled Onion Rings - £4.50

Triple Cooked Chips - £5.00

3 Head on, Shell on King prawns in Garlic  
butter - £7.50

Buttered Mash - £4.50

Cauliflower Cheese

Buttered Spinach - £5

Mixed Greens - £4.50

Tenderstem & Parmesan - £5

Peppercorn Sauce - £3.50

Bearnaise Sauce - £3.50

Blue Cheese Hollandaise - £3.50

Wild Mushroom & Dijon Sauce - £3.50

### Puddings

*Homemade Garden Sorbets - plum, peach & apricot*

*Creme Caramel - raspberries*

*Chocolate Mousse - dark chocolate ganache, caramelised white chocolate*

*Victoria Plum Tart Tatin - clotted cream ice cream (+£3.50)*

*British Cheeses - gooseberry jelly, sourdough crackers (+£7.50)*