

STEAK NIGHT

Menu

Starters

Burrata with marinated tomatoes, basil & sourdough - **£9**

Crispy chilli squid salad - **£9**

Potato latkes with coconut yoghurt, chilli & coriander - **£8**

Lemony hummus, sumac crispy chickpeas, fattoush salad,
pomegranate - **£7**

Truffle mac & cheese topped with pulled beef rib, Chimichurri &
beef fat crumb - **£10**

Steak tartar, cured egg yolk, sourdough croute - **£11**

Mains

Choose your cut, choose two sides, choose your sauce

CUT

Rump - **£22** / Ribeye - **£28** / Sirloin - **£26** / Fillet - **£35**
Cauliflower steak - **£18** / Aubergine steak - **£18** / Butternut squash steak - **£18**

SIDES

Triple cooked chips - **£4** / Truffle parmesan fries - **£4.25** / Spiced fries - **£3.75**
Mixed leaf salad - **£3** / Braised cabbage & farm bacon - **£4**
Truffle mac & cheese - **£4.50** / Flat mushroom & roasted vine tomato - **£4**
King prawns in garlic butter - **£8**

SAUCES ~ £2

Peppercorn / Béarnaise / Wild mushroom / Oxford blue / Chimichurri

**BISHOP'S
COURT
FARM** 

Snug
CAFÉ & DINING

STEAK NIGHT

Desserts

Vanilla panna cotta, bee pollen nut & seed
granola, raspberries - £7

Snugs Bakewell Tart with homemade
clotted cream ice cream - £7

Honey Dessert -
Brown butter honey sponge, white chocolate,
lemon, Italian meringue - £8

Selection of sorbets - £7