

Tuesday Grill Night

60Z Ribeye

Topped with a choice of garlic king prawns, peppercorn sauce, garlic & stilton cheese sauce or Diane sauce

With roast flat mushroom & grilled tomato

100Z Sirloin

With roast flat mushroom & grilled tomato

100Z Gammon steak

with free range egg, pineapple or both!

Beehive mixed grill

With rump steak, gammon, lamb chop

Pork sausage & black pudding

Please take a look at our blackboards
for today's seafood specials

French trimmed pork chop

With cider sauce & grain mustard mash

two meals + bottle of wine = **£40**

Grill Night Wines

white

La Delfina Pinot grigio - Italy
dry soft and well balanced

Franschhoek sauvignon blanc - South Africa
tropical fruit, pear and citrus

Lindemans Chardonnay - Australia
Award winning with peach & melon flavours
& a smooth finish

red

Santa Helena Merlot - Chile
medium bodied with blackberry and spices

Elementos Shiraz/Malbec - Argentina
Perfect blend of black pepper spices & liquorice

Vina Alarde Tempranillo Rioja - Spain
ruby red, soft round and fruity

rosé

La Delfina Pinot Grigio - Italy
dry, soft and well balanced

Barefoot White Zinfandel - USA
Peach, sun-ripened strawberries & succulent pears

£5 supplement for any other
wines on main menu