

## Thursday Steak Night

All of our steaks are quality British meats sourced from Andrews in Highworth and beef is hung between 21 and 28 days

2 steaks of your choosing with a bottle of house wine for £33.00, feel free to add to your experience with something even more special, we have listed some suggestions.

Dining on your own, £16.50 for a steak and very large glass of house wine

### Choose from either:

8oz Rump Steak

8oz Sirloin Steak

£2.00 supplement per person

8oz Venison Steak

8oz Rib eye Steak

£3.00 supplement per person

8oz Lamb Rump

*Make it a surf and turf with battered prawns for an extra £4.00 each*

### Toppers £1 each choose from:

Stilton

Cheddar

Bacon

Fried Egg

All Steaks are served with a Grilled Tomato, Grilled Mushroom and Gourmet Chips

### Fancy something on side... £3.00 each

Stilton & Bacon Sauce

Peppercorn Sauce

Creamy Garlic & Mushroom Sauce

Red Wine & Rosemary Sauce

Onion Rings

New Potatoes

Freshly Steamed Vegetables

For any allergen information please ask a member of our team.

We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens



the HIGHWORTH

RESTAURANT • BAR • HOTEL

How would you like the chef to cook your steak tonight?

Blue	Very red, cold in centre	Medium	Pink Centre
Rare	Red, Cool Centre	Medium Well	Slightly pink centre
Medium Rare	Red, warm centre	Well Done	Cooked through, no pink
Frazzled – No Trace of life!			

## Desserts

### Selection of Ice-Cream and Sorbets £5

Developed and made by Giggi Gelateria, flavours include; vanilla, chocolate, strawberry, lemon, salted caramel and pistachio

#### Chocolate Brownie £6

A rich chocolate cake with gooey centre and vanilla ice cream

#### Sticky Toffee Pudding £6

This homemade pud has become a firm favourite and we serve it with vanilla ice cream

#### Wiltshire Mess £6

Meringue, cream and seasonal fresh suit, what's not to live. Finish you meal with this twist on a classic

#### Lemon Posset £6

A smooth lemon posset layered onto a mixed fruit coulis, served with shortbread

Approximate uncooked weights are stated.

Upgrade your wine, see our wine list and just pay the difference

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