



# HOT STONE STEAKS

## A BRAND NEW, INTERACTIVE DINING EXPERIENCE

This method of cooking steak involves no added oil & the quick cooking at high temperature results in an incredibly tasty & tender steak

Your steak is given a quick sear in the kitchen & then delivered to your table on a hot lava stone for you to finish cooking to your preference



The stones remain hot for a good while so if a section of your steak is too rare, simply place it back on the hot stone for a little longer

**CAUTION:** Do not touch the stone!

**RIBEYE STEAK (10 OZ) - 29.95**

**BUTTERFLY FILLET STEAK (8 OZ) - 34.95**

Served with Hassleback Potatoes, Vine Tomatoes, Brocoletti dressed in Olive Oil, Garlic & Chilli & a choice of either Peppercorn sauce, Blue Cheese sauce, Garlic Mushroom sauce or Garlic Butter

*Add King Prawns, pan-fried in Garlic Butter & White Wine for £5.95*

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya, mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

(V) = Vegetarian  
(NG) = Non-Gluten Recipe  
(VE) = Vegan  
🌰 = Contains Nuts

