

STEAK & WINE NIGHT

@ The Stonemasons Arms

STEAKS

8oz Onglet Steak £10

Cut taken from the lower belly, packed full of flavour and not to be cooked any more than medium rare.

9oz Hampshire Rib-eye £20

Considered one of the tastiest and most elegantly flavoured steaks, a rich marbling, guarantees flavour & succulence.

14oz T-Bone Steak £29

Cut from the fillet & the sirloin, this steak offers the best of both worlds.

Hampshire Sirloin Steak On The Bone 12oz £24

Offers a bigger, beefier flavour than fillet or Rib-eye, great with a high flavoured sauce.

Cote de Boeuf 24oz (for two) £44

Sliced from the rib primal, with rib bone attached, considered one of the tastiest cuts of beef available.

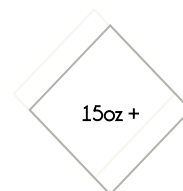
SIDES 4

Rocket & parmesan / Chips / New Potatoes / Tenderstem Broccoli /
Creamed Spinach / Truffle Mac 'n' Cheese

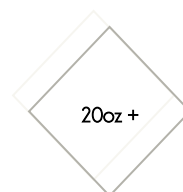
SAUCES 1.50

Peppercorn / Béarnaise

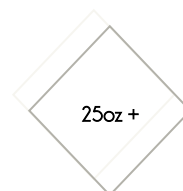
Total ounces per table



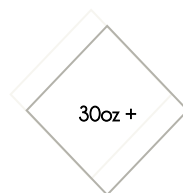
£5 off a bottle of wine



£10 off a bottle of wine



£15 off a bottle of wine



£20 off a bottle of wine

WINES

CHOSEN WITH STEAK IN MIND

Richland Shiraz Riverina AUSTRALIA <i>Smokey black fruit and spice</i>	5.50	7.90	22.00
A Few Good Men Pinotage Swartland SOUTH AFRICA <i>Lots of blackcurrants and plummy fruitiness</i>			25.00
La Capitana Carmenere Cachapoal Valley CHILE <i>Dark fruit with a minty freshness. Gorgeous.</i>	6.50	9.30	26.00
Mara Rispasso DOC Valpolicella ITALY <i>A 'baby' Amarone. Medium-bodied, warm and velvety</i>			28.00
Three Bridges Durif Riverina AUSTRALIA <i>Bursting with flavours, a big wine.</i>			32.00
Cruz Alta Chairman's Blend Mendoza ARGENTINA <i>Mainly Malbec, but with a touch of Cabernet, Sublime</i>			39.00
Amarone Classico Cesari DOCG Valpolicella ITALY <i>A meaty wine perfect with hearty dishes</i>			44.00
Chateauf-neuf-du-Pape Domaine Roger Perrin 2010 Rhône FRANCE <i>A blend from old vines, big and bold</i>			45.00

If you require information regarding the presence of allergens in any of our food & drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients