

Steak Night at The Ele

To Start

Deep fried Portobello with Goats cheese and pesto £7

Calamari; chilli jam, lettuce £7

Ham hock terrine, classic piccalilli toasted bread £7

Soup of the day, crusty bread £7

To Follow

Our Famous Steaks

-Rib-eye 250g/350g £30/£38

-Fillet 250g/350g £32/£40

-Chateaubriand 500g/750g/1kg £70/£90/£120

Served with hand cut chips and mixed leaf salad. Add peppercorn sauce garlic butter blue cheese (£1.50) All 120-day dry aged steaks, cooked over oak wood on our open fire.

Harveys beer battered haddock, chips, mushy peas and tartare sauce £15

Chargrilled 12oz Aberdeen Angus beef burger, tomato relish, salad, chips, onion rings and slaw £15

(VG) Gnocchi with gorgonzola & pear sauce £14

Mixed salad £4

Chips £4

Garlic Mushrooms £5

A 10% discretionary service charge is added to the bill

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