

PENNY BLUE

FOOD & LOUNGE

THE GREAT STEAK OUT
AVAILABLE TUES TO SAT

CHOOSE YOUR STEAK

CAULIFLOWER (VE, V, GF)	12
8 OZ PICANHA (GF)	16
10 OZ RIB EYE DRY AGED (GF)	27
8 OZ FILLET (GF)	30

Prime cuts from Cumbria & Lancashire farms, served as standard with roast onions, cherry tomatoes, braised red cabbage purée, and mustard relish. Pair your steak with our hand-picked sides and, if you wish, upgrade your garnish for the perfect finish.

UPGRADE GARNISH

CREAMY BLUE CHEESE, SAUTEED MUSHROOM, BRANDY CREAM & FRIED CROUTONS	6
CHILLI, LIME AND CORIANDER SALSA WITH GUACAMOLE, SMOKY CHIPOTLE DRESSING & FRIED EGG (V, GF)	5
(SURF & TURF) KING PRAWNS AND CALAMARI COOKED IN GARLIC, LIME & PARSLEY BUTTER (GF)	8

ADD SIGNATURE SIDES OR STEAK SAUCES

CREAMY MAC & CHEESE, GARLIC CRUMB
FRENCH FRIES (VE, V, GF)
SWEET POTATO FRIES (VE, V, GF)
TRIPLE COOKED CHIPS (VE, V, GF)
FRENCH ONION RINGS (V)
PICKLED ONION RINGS (V)
SAUTEED MUSHROOMS (V, GF)
SAUTEED GREENS (V, GF)
GRILLED HEART CABBAGE CAESAR SALAD
TRUFFLE CREAMED POTATOES (V, GF)



STEAK SAUCES

PORT & RED WINE (GF)
PEPPERCORN (GF)
GARLIC BUTTER (V, GF)
THREE CHEESE (V, GF)
GARLIC WHITE-WINE CREAM (GF)

PRICES PER PERSON

NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFER

(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN
OUR KITCHENS HANDLE ALL MAIN ALLERGENS.
PLEASE INFORM US OF ANY FOOD ALLERGIES.