

BIG STEAK

Saturdays

Choose your steak

All our steaks on Big Steak Saturdays are served with house chips, homemade onion rings, garden peas and a seasoned tomato.

10oz Sirloin 17.95

8oz Tender Fillet 23.95

16oz 'Bad Boy' rump 18.95

16oz T-Bone 21.95

Chateaubriand Sharer for Two 39.95

The Chateaubriand steak must be ordered two days in advance

The King of Steaks: A thick cut of the finest fillet mignon for two to share

Then add a sauce 2.95

Stilton and mushroom

Creamy peppercorn

Red wine jus

Or choose from our Chef's Specials

The Chimichurri 16.95

8oz Sirloin topped with rocket and balsamic salad, served with roasted vine tomatoes and fries

The Wexford 15.95

10oz prime rump topped with Stilton cheese and peppercorn sauce, served with house chips, garden peas, confit tomato and onion rings

The Ranger 15.95

10oz prime rump topped with two fried eggs and caramelised red onions, served with house chips, confit tomato and watercress

The Tuscan 16.95

The taste of Italy: 10oz prime rump steak topped with slow roasted peppers, vine tomatoes and basil, finished with mozzarella and balsamic

The Wellington 16.95

Peppered steak, spinach and mushroom Wellington served pink with sautéed potatoes, mixed seasonal vegetables and peppercorn sauce


BLACK GATE
Signature

Sirloin

A succulent, full of flavour classic cut.

Fillet

The most lean and tender of all steaks. We only use the prime part of the fillet.

Rump

Considered to have more flavour than other cuts. Succulent, juicy and lean with very little fat.

T-Bone

Enjoy the 'best of both' with a T-Bone steak; a tender fillet on one side of the bone and a flavoursome sirloin on the other.



Enjoy with
La Vaca Gorda
Argentinian Malbec

Try our fabulous Malbec; the perfect partner to your steak