

THE HEATHCOTE

pub & restaurant

WWW.THEHEATHCOTE.CO.UK

BIG STEAK Weekender

Our carefully chosen Blackgate Signature beef is matured for 28 days, full of natural flavour and are of the highest quality, coming from cattle which are farmed in the UK. Our chefs are masters at producing delicious, high quality steaks every time: we store our steaks on their sides so they don't get tough and let them breathe before they are lovingly seasoned and gently grilled.

All our steaks on a Big Steak Weekender are served with house chips, homemade onion rings, seasoned tomato and garden peas and your choice from our range of homemade steak sauces.



BIG STEAK Weekender

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 free sauce

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 and mushroom 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 peas

The Tuscan 16.95

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



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