

# STEAK & WINE NIGHT

## @ The White Horse, Richmond

### STEAKS

#### 8oz Hanger Steak £12

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

#### 8oz Hampshire Rib-eye £23

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

#### 12oz Hampshire Sirloin Steak On The Bone £23

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

#### 14oz T-Bone Steak £31

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

#### Cote de Boeuf 24oz (for two) £46

Sliced from the rib primal, with rib bone attached, considered one of the tastiest cuts of beef available. Please allow time for this one to cook.

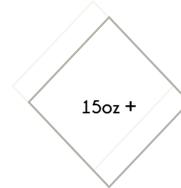
#### ADD YOUR SIDES

Green beans, pickled mustard, chilli £4 / Hand cut chips & rosemary salt £3.5/  
 Long stem broccoli, smoked almonds £4/  
 Corn on the cob, scotch bonnet butter £5 / Sweet & sour heritage carrots,  
 onions, raisins & pine nuts £4

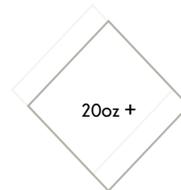
#### AND YOUR SAUCES £1.5

Peppercorn / Béarnaise

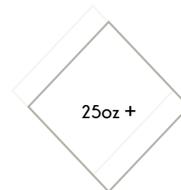
The more ounces your table orders, the more money off your bottle of wine



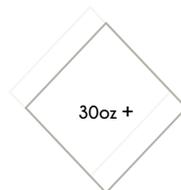
£5 off a bottle



£10 off a bottle



£15 off a bottle



£20 off a bottle

### WINES

CHOSEN WITH STEAK IN MIND

**Richland Shiraz** Riverina AUSTRALIA **£24.00**  
*Smokey black fruit and spice*

**Marques del Atrio Rioja Reserva** SPAIN **£30.50**  
*Mature Rioja, drinking well*

**Calabria Bros Shiraz** Barossa AUSTRALIA **£41.00**  
 Rich & full bodied. Ripe plums, spice & vanilla

**Amarone Classico Cesari DOCG** Valpolicella ITALY **£49.00**  
*Powerful & heart warming, best with big flavours*

**Cruz Alta Chairman's Blend** Mendoza ARGENTINA **£38.00**  
*Mainly Malbec, but with a splash of Cabernet. Sublime.*

**Chateauneuf-du-Pape Domaine Roger Perrin** Rhone **£47.00**  
 FRANCE (vg)  
*Blend from old vines, big and bold*