

STEAK NIGHT

EVERY WEDNESDAY FROM 5PM



Our steaks are from traditional British breeds to consistently provide quality meat that never fails to deliver great tenderness and taste.

*All our steaks are 225g and cooked to order.
Served with house fries.*

RUMP £10
RIB EYE £15

Add peppercorn or béarnaise sauce for £1.

SIDES



HOUSE FRIES (V) £3.25

SWEET POTATO FRIES (V) £3.75

GASTRO CHIPS (V) £3.75

SWEET POTATO WEDGES (V) £3.50

CRISPY FRIED ONIONS (V) £3.75

MARKET SALAD (V) £2.95

SEASONAL GREENS (V) £3.75

ARTISAN MINI LOAF (V) £4.95

*With salted butter and oil &
balsamic for dipping.*

RED WINE RECOMMENDATIONS



**PINOT NOIR YEALANDS
(NEW ZEALAND)**

A bright, ruby hued wine with aromas of black cherry, violets and savoury spice. Notes of plum and spice, silky tannins and a firm finish.

Bottle £30.95

**CÔTES DU RHÔNE LAUDUN
CHUSCLAN (FRANCE)**

Fine and silky tannins. Delicate and generous body with an abundant finish of red fruit flavours.

Bottle £25.95

bar&kitchen
banyan

All offers are subject to availability and cannot be used in conjunction with any other offer. All offers can be withdrawn at any time (without notice) and do not include bank holidays. We cannot guarantee our food has not come into contact with nuts or any other allergens. (V) Vegetarian (N) Contains nuts, peanuts or seeds. (VE) Suitable for vegans. (GF) Gluten free. We cannot guarantee our food has not come into contact with nuts or any other allergens. If you have a food allergy or are sensitive to certain ingredients, please ask a manager for assistance. A full list of ingredients used in each dish is available for your peace of mind. Service charge is not included, however an optional service charge of 10% will be added to your bill for parties of 6 or more. Tips will be given to the team on duty that prepare and serve your food, excluding managers.