

Steak & Wine Night

8oz Flat Iron Steak £14

A flat muscle off the shoulder blade, sometimes called a petite tender or a top blade steak. Very tender and gorgeous.

8oz Owton`s Hanger Steak £18

Gets its name from the fact that it hangs down between the tenderloin and the rib. Tender and flavoursome.

7oz 35-day aged Sirloin Steak £26

A prime cut of beef from the back. The perfect balance of rich flavour and tenderness.

17oz Hampshire Rib-eye on the bone (to share) £48

Marbled, thick cut and sliced from the rib primal. One of the richest, beefiest, most flavourful cuts.

All steaks come with grilled tomato, mushroom, pickled shallots, triple cooked chips, peppercorn or béarnaise sauce

Total ounces per table

15oz+

£5 off a bottle

20oz+

£10 off a bottle

25oz+

£15 off a bottle

30oz+

£20 off a bottle



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

Richland Shiraz, Riverina AUSTRALIA £24

Smoky black fruit and spice

San Felipe "Barrel Select" Pinot Noir, Mendoza ARGENTINA £26

Soft and silky with lovely texture

La Capitana Carmenere, Cachapoal CHILE £27.50

Dark fruit with a minty freshness

Three Bridges Cabernet Sauvignon, Riverina AUSTRALIA £33.50

Ripe, black berry fruitiness and great structure

Hautes-Cotes de Nuits, Burgundy FRANCE £36

Elegant and stylishly silky

Cruz Alta Chairmans Blend, Mendoza ARGENTINA £38

Sublime full bodied wine, perfect match for steaks

Amarone Classico Cesari DOCG, Valpolicella ITALY £46

Powerful and heart-warming



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