

THE WOODMAN

FERNHAM

STEAK NIGHT

Tuesdays (6-9pm)

All of our prime cuts are sourced from trusted local farms within the Cotswolds and the Southwest region. Cooked on our charcoal grill and served with either straw fries or chunky chips and a choice of sauce.

16oz T-Bone 26.5

Tender fillet on one side of the bone and flavoursome sirloin on the other

8oz Fillet 21.5

The most tender cut on the cattle, boasting a fine texture and a delicate, buttery melt-in-your-mouth texture

10oz Ribeye 19

Succulent and juicy, featuring rich fat marbling that melts during cooking for an intense, savory flavor

8oz Sirloin 16.5

A lean, firm, and hearty cut that delivers a robust, classic beef taste without excessive fat

Go Surf & Turf (Add Prawns & Garlic Butter) +£6

CHOICE OF SAUCES

Red Wine Jus
Peppercorn
Blue Cheese
Garlic Butter

SIDES

Steamed Vegetables 4

Mixed Salad 4

Beetroot & Feta Salad 5.5

