

# HIBOU BLANC

## STEAK SPECIALS

### Tuesday & Wednesday

All steaks come served simply with cafe de Paris butter

10oz dry aged ribeye steak £15  
8oz dry aged fillet steak £18.50  
28oz Chateaubriand to share £55

### Sides

Triple cooked chips £3.50  
Truffle and Parmesan fries £4.50  
Bowl of mash potato and beef jus £4.50  
Half lobster tail with garlic butter £12  
Lobster Mac and cheese £6.95  
Garlic and herb buttered king prawns £7.50  
Beer battered onion rings £4.50  
Buttered seasonal vegetables £4.50  
Creamed spinach and Swiss chard gratin £4.50  
Caesar salad £4.50  
Fine beans, shallot, garlic butter £4.50  
Beef tomato, red onion and olive oil salad £4.50

### Sauces

Peppercorn sauce £3.50  
Bearnaise sauce £3.50  
Blue Stilton hollandaise £3.50  
Diane sauce £3.50  
Red wine jus £3.50

## WINE RECOMMENDATIONS

**Visconti della Rocca Primitivo** Italy £15

**Morande Pionero Cabernet Sauvignon** Valle Central, Chile £20

**Finca la Colonia Malbec** Mendoza, Argentina £25

**Vino di Nobile La Bracesca** Tuscany, Italy £40

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.  
10% discretionary service charge will be added to your bill