

# *The HERO of MAIDA*

## **Beef and Bin Ends Every Wednesday**

Every Wednesday at The Hero we'll be serving some great pieces of beef alongside some fantastic red wines, in truly limited quantities. All wines have a small fixed cash margin – the better the wine, the better the value!

### **Ayrshire, Scotland**

Steak Tartare £9.00 / £19.50 (main with chips)

Hereford Flat Iron (220g) £19.50

Hereford Sirloin (260g) £28.00

### **North Yorkshire**

Belted Galloway rump (250g) £24.00

Treacle cured chateaubriand (600g) £80.00 **for 2 to Share**

### **Cotswolds**

Shorthorn Ribeye (280g) £33.00

Belted Galloway Fillet (200g) £26.00

**All served with chips and  
Béarnaise sauce, Peppercorn sauce or Café de Paris butter**

Broccoli, Sesame & Roquefort £5 | Mixed Leaf Salad £5 | Chanterelles, Parsley & Bone Marrow £5

An optional gratuity of 12.5% will be added to your final bill  
Please let us know if you have any allergies or dietary requirements  
[info@theheromaidavale.co.uk](mailto:info@theheromaidavale.co.uk)

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## Red Wines

**“La Coudraye”, Yannik Amirault, AOP Bourgueil, Loire, France, 2017    £40.50**

*100% Cabernet Franc delivers a delicious expression of fresh fruits, with pomegranate and cranberry accents on a slightly spiced background.*

**“Vin de Pays de la Drôme La Renommée: Domaine Lombard, France, 2018    £43.00**

*Rich ruby in the glass, and a terrific palate full of crushed white peppercorns and freshly foraged summer berries.*

**“Cote Rotie: Patrick Jasmin, La Giroflarie, France, 2016    £94.50**

*Full of velvety Burgundian character and warm richesse. Violets and stewed red fruits on the nose, with Autumnal fruit on the palate*

**“Clos Village”, Domaine des Tilleuls, Gevrey-Chambertin, Burgundy, France, 2014    £95**

*A wonderful Burgundy, with a light and well-balanced nose leading to masses of ripe fruit and a bitter-cherry finish. Fresh, long and lively. Exquisite.*

**Carusu, Terazze Dell'Etna, DOC Etna, Sicily, Italy, 2014    £63.50**

*From the volcanic soils of Sicily. Elegant nose of ripe red fruit and spice, with soft tannins and a delicate palate full of cedar and leather.*

**“Hécúla”, Bodegas Castaño, DO Yecla, Spain, 2016    £32.00**

*Woody berry notes and clove aromas introduce this delicious Monastrell. Soft tannins, alongside herby plum, berry, and wood spice notes to finish.*

**“Pour Ma Gueule”, Clos des Fous, Itata Valley, Chile, 2016    £40.00**

*Translating as “for my gob”, referencing the producers special reserve exclusively for their friends and family ....beautifully balanced and intriguing.*

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