



MONDAY NIGHT STEAK MENU

SELECTION OF APPETISERS TO SHARE

PADRON PEPPERS

MINI CHORIZO

TRUFFLE NUTS

GALIC & ROSEMARY FOCACCIA

8 per person

STEAKS

FLAT IRON STEAK - 28 day dry aged Dedham Vale 22.5

PORK RIBEYE STEAK - 60 day dry aged Dingley Dell Farm 21.5

WAGYU BURGER DELUXE - Earl Stonham Farm wagyu 21

SIRLOIN STEAK - 28 day dry aged Dedham Vale 34

SALT BAKED CELERIAC STEAK - Warm raisin & pine nut dressing 19.5

FOR TWO (to share)

CHATEAUBRIAND - 750g 28/30 day aged to share 38 per person

TOMAHAWK STEAK- 28/30 day aged to share 48 per person

All steaks come with a of choice either bearnaise or peppercorn sauce

SIDE ORDERS

Green beans 6/Tenderstem broccoli 6/Mixed leaf salad 6/ Onion rings 6

Truffle macaroni cheese 9.5/Crisp garlic potatoes 6/ Fries 6

DESSERT

Valrhona chocolate mousse 9

Sicilian lemon meringue tart, blood orange sorbet 8.5

Brie de Meaux, seeded rye cracker, house chutney 9

Please let the manager know of any allergies or dietary requirements / A discretionary service charge of 10% will be added to your bill