



## **MONDAY STEAK MENU**

### **APPETIZERS**

MINI CHORIZO 6\* GORDIAL OLIVES 5.5\*

TRUFFLE NUTS 6\* GARLIC & ROSEMARY FOCACCIA 6.5

PADRON PEPPERS & MALDON SEA SALT 5.5\*

### **STEAKS**

BAVETTE STEAK - 28 day dry aged 25.5 \*

DINGLEY DELL PORK RIBEYE – 60 day dry aged 29 \*

BLACK ANGUS BEEF RIBEYE – 10oz 28-day dry aged 42.5 \*

WAGYU BURGER DELUXE – Applewood cheddar, bacon, caramelised onion  
mayonnaise 26 \*

ROAST CELERIAC STEAK -blue cheese mousse & walnuts 23.5\*

**FOR TWO** CHATEAUBRIAND -750g 28/30 day aged to share 52 per person \*

BEEF TOMAHAWK – 1.6kg to share 58 per person

**All steaks come with a choice of either red wine jus or peppercorn sauce**

### **ALL MAIN COURSES SERVED WITH FRIES**

### **SIDE ORDERS**

Mixed leaf salad 6\* / Long stem broccoli 6.5 \* / Honey carrots 6.5

Pomme purée 6.5\*/Crisp garlic potatoes 6 \*/ Fries 6 \* /Onion rings 5.5

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