



MONDAY STEAK MENU

SELECTION OF APPETIZERS

TO SHARE

GORDIAL OLIVES *

TRUFFLE NUTS *

GARLIC & ROSEMARY FOCACCIA

CHORIZO WITH GARLIC AIOLI

8 PER PERSON

STEAKS

BAVETTE STEAK – 28 day aged 22.5 *

DINGLEY DELL PORK RIBEYE – 60 day aged 22.5 *

BLACK ANGUS BEEF RIBEYE – 10oz 28-day dry aged 37 *

WAGYU BURGER – Applewood cheddar, bacon, caramelised onion mayonnaise 21 *

SALT BAKED CELERIAC, whipped goats' cheese & hazelnuts 23.5 *

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

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

SIDE ORDERS

Mixed leaf salad 5.5* / Honey carrots 6.5

Tenderstem broccoli 6.5*/Crisp garlic potatoes 6.5*/ Fries 6.5 * /Onion rings 6.5

DESSERTS

Sicilian lemon tart, raspberry sorbet 9

Dark chocolate mousse, orange sorbet, caramelised white chocolate 11*

Sticky toffee pudding, butterscotch sauce, crème fraiche 10

Appleby white cheddar, seeded rye cracker, house chutney 9.5 *

*Please let the manager know of any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill*