



## 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*