



MONDAY STEAK MENU

SELECTION OF APPETIZERS

TO SHARE

GORDIAL OLIVES *

SMOKED MARCANO ALMONDS *

GARLIC & ROSEMARY FOCACCIA

SAUSAGE ROLL, BURNT APPLE PUREE

PADRON PEPPERS & MALDON SEA SALT *

8 PER PERSON

STEAKS

BAVETTE STEAK – 28 day dry aged 22.5 *

DINGLEY DELL PORK RIBEYE 200G - 60 day aged 22.5 *

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

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

WOOD ROASTED CAULIFLOWER – mushroom puree, crispy shallots 22.5*

FOR TWO TO SHARE

CHATEAUBRIAND -650g 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* / Buttered cabbage 6 * / Honey carrots 6.5 *
Pomme purée 6.5*/Crisp garlic potatoes 6.5*/ Fries 6.5 * /Onion rings 6.5

DESSERTS

Passion fruit pavlova, Dulce de Leche, kiwi, candied pistachios, passion fruit jam 9 *

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

Valrhona dark chocolate “Crunchie” sphere, clotted cream ice cream, miso caramel, honeycomb 12

Sticky Toffee pudding, butterscotch sauce, crème fraiche 10

Please let the manager know of any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill