



## MONDAY STEAK MENU

### SELECTION OF APPETIZERS

#### TO SHARE

GORDIAL OLIVES \*

SMOKED MARCANO ALMONDS \*

GARLIC & ROSEMARY FOCACCIA

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 STEAK - pickled mushroom, pea and garlic puree, herb salad frisée 22.5\*

BLACKWELL HERB CRUSTED RUMP OF LAMB 28

CONFIT BELLY OF PORK – apple and crackling 25\*

#### 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\* / Fries 6.5 \* /Cauliflower cheese 6.5

#### DESSERTS

Comte, seeded rye cracker, house chutney 9.5 \*

Adnams gin syllabub, caramelised white chocolate, miso caramel 9.5\*

Essex strawberry cheesecake, oat crumble, bronze fennel 10

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

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