



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 *

IRISH SIRLOIN STEAK – 28 day dry aged 34.50 *

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 *

CELERIAC FONDANT – celeriac puree, apple frisée salad 22.5*

FOR TWO TO SHARE

TOMAHAWK 1.2Kg – 28 day dry aged to share 48 per person

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

Comte, seeded rye cracker, house chutney 9.5 *

Essex strawberry cheesecake, oat crumble, lemon balm 10

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

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

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