



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*

FOR TWO TO SHARE

CHATEAUBRIAND -650g 28/30 day aged 42 per person *

TOMAHAWK – 800g28/30 day aged 52 per person*

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

SIDE ORDERS

Mixed leaf salad 5.5* / Long stem broccoli 6.5 * / Onion Rings 6.5 / Fine beans & crispy shallots 6.5 *
Pomme purée 6.5* / Fries 6.5 * /Buttered Hispi Cabbage 6.5 *

DESSERTS

Comte, seeded rye cracker, house chutney 9.5 *

Essex strawberry cheesecake, oat crumble, bronze fennel 10

Mango mousse, coconut sorbet, lime gel, crystallised white chocolate, coriander 12

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*