



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 *

HERB CRUSTED RUMP OF LAMB 29

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

BROAD BEAN & PEA RISOTTO, rocket and parmesan salad 22.5

FOR TWO TO SHARE

CHATEAUBRIAND -650g 28/30 day aged 42 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 * / Cauliflower Cheese 6.5 *

DESSERTS

Selection of farmhouse cheese, seeded Lavash cracker, house chutney 12.5 *

Essex strawberry, Eton mess, Tonka bean meringue 10 *

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 10

Mango mousse, coconut sorbet, lime gel, crystalised white chocolate, coriander 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*