



MONDAY NIGHT 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 – 200G 28 Day Dry Aged 22.5 *

DINGLEY DELL PORK CHOP 200G - 60 Day dry Aged 22.5 *

BLACK ANGUS BEEF RIBEYE – 300G 28-Day Dry Aged 37 *

BLACK ANGUS SIRLOIN OF BEEF – 250G 28-Day Dry Aged 38

WAGYU BURGER – Applewood Cheddar, Bacon, Caramelised Onion Mayonnaise 21 *

BBQ CAULIFLOWER STEAK, cavolo nero, autumn truffle 23 (V)

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

Autum leaf salad 6 | Crispy Charlotte potatoes, salsa verde 6.5
Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

DESSERTS

Dark chocolate mousse, stout, hazelnut praline 10 (V)
Selection Of Farmhouse Cheese, Seeded Lavash Cracker, House Chutney 12.5
Basque cheesecake, miso & apple caramel, white chocolate 10 (V)
Sticky toffee pudding, butterscotch sauce, crème Chantilly 10 (V)

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