

Steaks

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Long before our steaks meet the grill, they're carefully dry aged, cut and hand-trimmed all done on the premises, to achieve incomparable flavour and texture. Our beef is 100% British grass-fed and dry aged for approximately 28 days in order to give our meat its exceptional quality.

All our steaks are served with a choice of:

Triple cooked chips
or
Herb rolled new potatoes

Vert pre
(portobello mushroom, cherryvine tomatoes, watercress)
or
Mixed salad

Ribeye (10oz*) Bursting with flavour, the marbling in this cut ensures the meat remains juicy and tender
Recommended – medium/ medium rare **£24.90**

Fillet (8oz*) Known for its superior tender texture, this cut is low in fat, however retains an excellent depth of flavour. Recommended – rare
(On request we able to offer a smaller fillet for children or those with smaller appetites) **£26.90**

T-Bone (16oz*) A juicy, thick, well marbled steak, bringing the sirloin and fillet together on the bone to give an exceptional flavour. Recommended – medium rare **£27.90**

Côte de Boeuf (to share) One for the die-hard meat lovers, this awesome cut definitely delivers. Exceptional flavour and all the tenderness that is expected from prime rib. (approximately 30-40 minute cooking time)
Recommended – medium / medium rare for two **£58.90**

Chateaubriand (to share) The chateaubriand is the prized cut from the beef fillet. Deliciously soft and tender, the meat has a sublime subtle flavour. Served with a red wine jus
Recommended - medium rare. (approximately 25 minutes cooking time) for two **£64.90**

* As our Butcher lives on the premises, a larger steak can be cut for you on request.
* All weights are approximate, prior to cooking.

To Accompany

King Prawn Skewer **£6.90**
Bacon and Blue Cheese Stuffed Mushroom **£5.90**
Crispy Onion Rings **£3.90**

Sauces

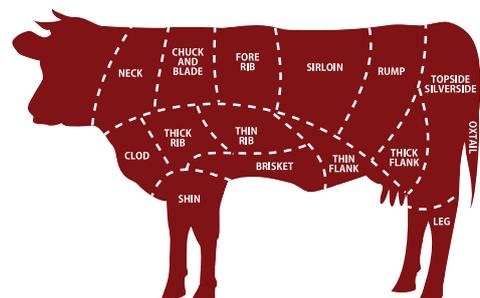
Peppercorn **£2.90**
Béarnaise **£2.90**
Blue Cheese **£2.90**

Butters

Garlic **£1.90**
Chilli **£1.90**

Steak Temperatures

Blue Rare 46 - 49°C Seared on the outside, completely red throughout
Rare 52 - 55°C Seared outside and still red 75% through the centre
Medium Rare 55 - 60°C Seared outside with 50% red centre
Medium 60 - 65°C Seared outside with 25% pink showing inside
Medium Well 65 - 69°C A slight hint of pink
Well Done 71 - 100°C Broiled until 100% brown



All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. 'Service is discretionary but for tables of 10 or more 10% gratuity will be added to your bill'.