

# Steaks

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.

**Ribeye (10oz\*)** Bursting with flavour, the marbling in this cut ensures the meat remains juicy and tender  
Recommended – medium/ medium rare. 25

**Fillet (8oz\*)** Known for its superior tender texture, this cut is low in fat, however retains an excellent depth of flavour. Recommended – rare. 27  
(On request we able to offer a smaller fillet for children or those with smaller appetites)

**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. 28

**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 35 minutes cooking time).  
Recommended – medium / medium rare. for two 59

**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 70

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

## 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

## To Accompany

King Prawn Skewer 7  
Bacon and Blue Cheese Stuffed Mushroom 6  
Crispy Onion Rings 3.5

## Sauces

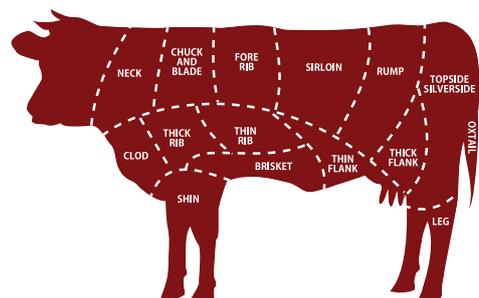
Peppercorn 3  
Béarnaise 3  
Blue Cheese 3

## Butters

Garlic 2  
Chilli 2

## 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.