

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. 28
(On request we are 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. 29

Côte de Boeuf (to share) One for the die-hard meat lovers. This prime rib has an exceptional flavour and tenderness, due to the marbling of fat and being matured on the bone. (approximately 35 minutes cooking time).
Recommended medium/medium rare. for two 70

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

New York Strip (to share) A magnificent 600g sirloin steak, marinated in montreal seasoning. Served over caramelised sliced red onions and accompanied with fries and a mixed salad.
Served medium rare. (approximately 30 minutes cooking time). for two 55

* 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

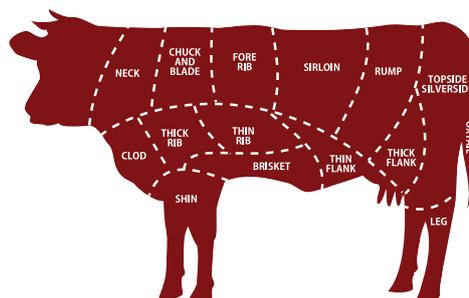
King Prawn Skewer 7
Bacon and Blue Cheese Stuffed Mushroom 6
Crispy Onion Rings 3.5

Sauces

Peppercorn 3 Garlic 3
Béarnaise 3 Chimichurri 3
Blue Cheese 3

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 8 or more 10% gratuity will be added to your bill!