

# THE *Steak Stone* Experience

Our famous hot stone allows you to cook your steak, your way. Served with butter, seasoning salt, and sauce of your choice.

## STEP 1 – CHOOSE YOUR STEAK CUT (Served sliced)

<b>FILLET 8oz / 10oz</b> Tender, buttery texture	35 / 38.5
<b>SIRLOIN 10oz / 12oz</b> Lean with a strip of fat for full flavour	32 / 33.5
<b>RIBEYE 10oz / 12oz</b> Rich, juicy and marbled to perfection	31.5 / 33.5
<b>RUMP 10oz</b> Firm and lean, yet tasty	27.5
<b>TUNA SLICED FILLET 150g / 300g</b> Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce	21 / 32

## OUR SPECIALITY SELECTION

Premium cuts from some of the finest producers and suppliers around the world

<b>SLICED WAGYU SIRLOIN 6oz</b> Grade F1 Jack's Creek Australian Wagyu	49.5
<b>OCEAN BEEF RIBEYE 10oz</b> Grain-fed, New Zealand Black Angus	45
<b>OCEAN BEEF FILLET 8oz</b> Grain-fed, New Zealand Black Angus	46

## STEP 2 – CHOOSE YOUR BUTTER

### GARLIC & PARSLEY, TRUFFLE OR HORSERADISH

Refills or extra serving +2.5

## STEP 3 – CHOOSE YOUR SALT

### MALDON SALT & PEPPER, STEAKHOUSE SECRET SEASONING SALT, OR ROSEMARY & THYME SALT

Refills or extra serving +2.5

## STEP 4 – CHOOSE YOUR SAUCE

### MUSHROOM CHIMICHURRI (VG)

Refills or extra serving +2.5



### Served Plated

If you prefer your steak prepared by our chefs and served plated, simply let us know.

Adults need around 2,000 kcal a day

# HALAL MENU

## To Start



- GARLIC & CHILLI PRAWNS** 12  
Tiger prawns, garlic and chilli butter  
Pair with bread + 3.9
- HERITAGE TOMATOES (VG)** 11  
Balsamic & basil oil on sourdough  
Add burrata (v) + 5
- FRITTO MISTO DI MARE** 12.5  
Lightly battered Nobashi prawns  
& baby squid, lemon miso mayo
- TUNA TARTARE** 13  
Yellowfin tuna & avocado in yuzu soy, seeded  
crispbread

## OUR Mains

- HONEY HARISSA CHICKEN** 21  
Half boneless grilled chicken, cabbage  
& dill slaw, spicy yoghurt
- MISO BLACK COD** 35  
Pak choi, lemon
- VEGAN STEAK (VG) • 5oz or 10oz** 27 / 37  
Soy steak, chimichurri sauce

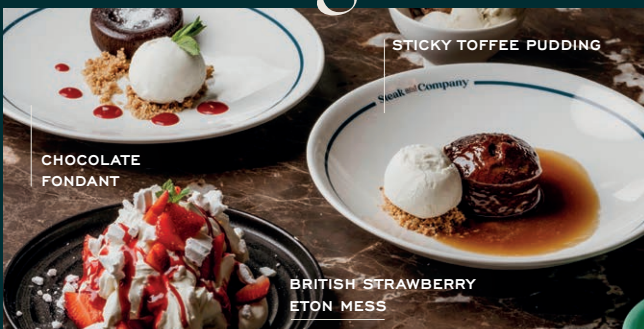


TURN OVER FOR OUR STEAK OPTIONS

### ON THE SIDE

- |   |  |   |
|---|--|---|
| <b>FRENCH FRIES (VG)</b> 5  | <b>MASHED POTATO (V)</b> 5<br>Add truffle (V) + 1.5  | <b>BAKED SWEET POTATO (V)</b> 5.5<br>Crème fraîche, maple parley<br>gremolata |
| <b>CHIPS (VG)</b> 5   | <b>TENDERSTEM BROCCOLI (VG)</b> 5<br>Toasted almonds | <b>CABBAGE &amp; DILL SLAW (VG)</b> 5   |
| <b>FIELD GREEN SALAD (VG)</b> 5<br>Soy sesame dressing,<br>sesame seeds | <b>LEMON GARLIC SPRING<br/>GREENS (V)</b> 5.5        | <b>BREAD SELECTION (V)</b> 5<br>Whipped salted butter                         |

## Something Sweet?



- CHOCOLATE FONDANT (V)** 9.5  
Vanilla gelato
- STICKY TOFFEE PUDDING (V)** 10.5  
Vanilla gelato
- BRITISH STRAWBERRY ETON MESS FOR TWO (V)** 15  
Meringue, whipped cream, strawberry sorbet,  
fresh strawberries, raspberry coulis
- GELATO SELECTION (V)** 8  
Vanilla, chocolate, pistachio, strawberry sorbet (VG)



### DIETARY REQUIREMENTS

V Vegetarian / VG Vegan. Scan the QR code for nutritional values & food allergens. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Adults need around 2,000 kcal a day. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.



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