

# THE *Steak Stone* Experience



Halal Menu

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</b> 8oz / 10oz Tender, buttery texture	35 / 38.5
<b>SIRLOIN</b> 10oz / 12oz Lean with a strip of fat for full flavour	32 / 34.5
<b>RIBEYE</b> 10oz / 12oz Rich, juicy and marbled to perfection	31.5 / 33.5
<b>RUMP</b> 10oz Firm and lean, yet tasty	27.5
<b>TUNA SLICED FILLET</b> 150g / 300g 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</b> 6oz	49.5
Grade F1 Jack's Creek Australian Wagyu	
<b>OCEAN BEEF RIBEYE</b> 10oz	44
Grain-fed, New Zealand Black Angus	
<b>OCEAN BEEF FILLET</b> 8oz	45
Grain-fed, New Zealand Black Angus	

## 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**

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

## To Start



### GARLIC & CHILLI PRAWNS

12

Tiger prawns, garlic and chilli butter  
Pair with bread + 3.9

### BAKED GOAT'S CHEESE (V)

10.5

Beetroot and pomegranate salad,  
candied pecans, sweet chilli jam

### BUFFALO CAULIFLOWER (VG)

11.5

Heritage cauliflower, pickled vegetable ribbons,  
buffalo sauce, soya yoghurt, pomegranate 🍷

### BURRATA (V)

11.5

Spiced tomato and peach chutney,  
aged balsamic, basil oil

## OUR Mains

### CHICKEN SCHNITZEL

19.5

Rocket salad, cranberry sauce

### BEYOND MEAT BURGER (VG)

19.5

Mushroom ketchup  
Pair with french fries +5

TURN OVER FOR OUR STEAK OPTIONS



### ON THE SIDE

#### FRENCH FRIES (VG)

5

#### CHIPS (VG)

5

#### CHESTNUT MUSHROOMS (V)

5

#### FIELD GREEN SALAD (VG)

5

Soy sesame dressing, sesame seeds

#### MASHED POTATO (V)

5

Add truffle (V) + 1.5

#### TENDERSTEM BROCCOLI (VG)

5

Toasted almonds

#### BREAD SELECTION (V)

5

Whipped salted butter

## Something Sweet?



### CHOCOLATE FONDANT (V)

9.5

Vanilla gelato

### STICKY TOFFEE PUDDING (V)

10.45

Vanilla gelato

### CHERRY CRUMBLE (V)

10.45

Vanilla gelato, custard

### 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.



### SUBSCRIBE & FOLLOW

Scan the QR code to subscribe to our newsletter and follow us on social media for the latest news, offers, and exclusive content.