

Steak and Company

Halal Menu

Steaks Stone Experience

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

Step 1 • Choose a Cut

Fillet 6oz / 8oz / 10oz • 29 / 33.5 / 37

Exceptionally tender, boasting a buttery texture, and rich flavour

Sirloin 10oz / 12oz • 30.5 / 33.5

Savour the succulent, robust flavour, and tender juicy texture

Ribeye 10oz / 12oz • 30 / 32

Rich and marbled perfection with unparalleled juiciness

Rump 10oz • 25.5

Robust in flavour and juicy tenderness, seared to perfection

Tuna Sliced Fillet • 21

Sashimi-grade raw red tuna, exclusively served with sesame seed salt, horseradish butter, and soy sesame sauce

Sliced Wagyu Sirloin 6oz • 49.5

Grade F1 Jack's Creek Australian Wagyu

Ocean Beef Ribeye 10oz • 44

Grain-fed, New Zealand Black Angus

Ocean Beef Fillet 8oz • 45

Grain-fed, New Zealand Black Angus

Step 2 • Choose a Butter



Garlic & Parsley Butter, Truffle Butter, Horseradish Butter
Butter Refills or Extra Serving

+ 2.5

Step 3 • Choose a Salt



Maldon Salt & Pepper, Steakhouse Secret Seasoning, Rosemary & Thyme Salt
Salt Refills or Extra Serving

+ 2.5

Step 4 • Choose a Sauce



Mushroom Sauce

Sauce Refills or Extra Serving

+ 2.5



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



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Dietary Requirements

V Vegetarian / VG Vegan

If you suffer from any allergies to ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

Allergens & More

Scan the QR code for nutritional values & food allergens. Adults need around 2,000 kcal a day



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Starters

Garlic & Chilli Prawns • 12

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

Baked Goat's Cheese (V) • 10.5

Beetroot and pomegranate salad, candied pecans, sweet chilli jam

Buffalo Cauliflower (VG) • 9.5 🌶️

Heritage cauliflower, pickled vegetable ribbons, soya yoghurt

Burrata (V) • 11.5

Spiced tomato and peach chutney, aged balsamic, basil oil

Mains

Chicken Schnitzel • 19

Rocket salad, cranberry sauce

Beyond Meat Burger (VG) • 19.5

Mushroom ketchup. *Pair with French Fries +5*

Sides

French Fries (VG) • 5

Chips (VG) • 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

Tomato & Onion Salad (VG) • 5

Bread Selection (V) • 5

Whipped salted butter

Desserts

Chocolate Fondant (V) • 8.5

Vanilla gelato

Sticky Toffee Pudding (V) • 9.95

Vanilla gelato

Rhubarb Crumble (V) • 9.95

Vanilla gelato or custard

Gelato Selection (V) • 7.5

Vanilla, salted caramel, chocolate, pistachio, mango & passionfruit sorbet (VG)

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