



sharing boards



mixed grill

14oz rump steak, 8oz woburn venison haunch steak,

7oz chicken breast

all from bedfordshire farms

with cumberland chipolatas, parmesan and rosemary skin-on-chips,
thyme roasted mushrooms, grilled beefsteak tomatoes, mini caesar salad,
trio of peppercorn sauce, bearnaise sauce

69

upgrade to ribeye steak – 79

36oz rubia gallega on-the-bone rib steak

*indigenous to galicia, spain. the cattle graze on meadows for up to 12 years,
where they grow big and fat giving the beef an extraordinary flavour, an intense
beefy-ness and succulence brought about by the high marbling.*

*it is then dry aged for 45 days, which further intensifies the flavour and also
tenderises it. rubia gallega is often considered one of the best beef breeds in the world*

with parmesan and rosemary skin-on-chips, grilled tenderstem broccoli,
rocket, beefsteak tomato and pickled red onion salad,
celeriac, fennel and apple remoulade, confit garlic and rosemary butter sauce

105

*add a bottle of bodegas resalte de peñafiel,
peña roble, ribera del duero*

135