



sharing boards



sunday best

14oz rump steak, slow-roasted lamb shank,

7oz chicken breast

all from bedfordshire farms

with cumberland sausages, lincolnshire poacher dauphinoise potatoes,
taylor's mustard and caramelised red onion mashed potatoes,
braised rainbow carrots, buttered savoy cabbage and garden peas,
yorkshire puddings, bread sauce, unlimited gravy

69

upgrade to 14oz bedfordshire ribeye steak – 84

upgrade to 16oz olive fed wagyu ribeye steak – 105

extra yorkshire pudding - 1 each

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, braised red cabbage,
grilled tenderstem broccoli,
rocket, beefsteak tomato and pickled red onion salad,
confit garlic and rosemary butter sauce

105

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

135