



sharing boards



sunday best

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

7oz chicken breast

all from bedfordshire farms

with cumberland chipolatas, yorkshire puddings,
lincolnshire poacher dauphinoise potatoes,
truffle and thyme mashed potatoes, thyme roasted shallots, roasted carrots,
buttered kale, savoy cabbage garden peas and leeks,
unlimited gravy

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 peñañiel,
peña roble, ribera del duero*

135