



sharing boards

or for 1 (we won't judge)



20oz chateaubriand

large cut of beef fillet from the head of the tenderloin
with lincolnshire poacher dauphinoise potatoes,
honey glazed chantenay carrots, buttered rainbow chard and garden peas,
trio of peppercorn sauce, bearnaise sauce

84

surf and turf mixed grill

14oz bedfordshire rump steak & 7oz chicken breast,
4 x tiger whole prawns

with cumberland chipolatas, thyme roasted mushrooms,
mature cheddar and truffle thick-cut skin-on-chips,
grilled beefsteak tomatoes, mini caesar salad,
trio of peppercorn sauce, bearnaise sauce

69

upgrade to 14oz bedfordshire ribeye steak – 84
upgrade to 16oz olive fed wagyu ribeye steak – 105

36oz rubia gallega

on-the-bone rib beef 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 roasted new potatoes, grilled asparagus,
rocket, heritage tomato and pickled red onion salad,
confit garlic and rosemary butter sauce

105

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

135