



sharing boards



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 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, celeriac and apple remoulade,
rocket, beefsteak tomato and pickled shallot salad,
confit garlic and rosemary butter sauce

105

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

135