



sunday sharing boards



sunday best

14oz rump steak, lamb rump, 7oz chicken breast
all from bedfordshire farms

with cumberland sausages, lincolnshire poacher dauphinoise potatoes,
roasted new potatoes, honey glazed chantenay carrots,
buttered rainbow chard and garden peas,
yorkshire puddings, chive and parsley 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

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

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 peñafiel,
peña roble, ribera del duero*

135