



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,
minted kale 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 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 peñafiel,
peña roble, ribera del duero*

135