



SIGNATURE STEAK NIGHT EXPERIENCE

Welcome to our new look Friday Night Steak Night! Simply select your preferred cut from our carefully chosen, best-in-class suppliers including Aubrey Allen, one of the only butchers that hold The Royal Warrant. Add a sauce of your choosing and for an extra touch of indulgence, enhance your feast with a delicious topping, to truly elevate your meal.

CHOOSE YOUR CUT

Ribeye tail on 43
285g

Boston Chop 70(to share)
625g

Chateaubriand 75 (to share)
455g

Pork Tomahawk 26
500g

T bone Steak 49.5
400g

Bavette Steak 23
200g

Individual Beef
Wellington Pithivier 24.5

ADD YOUR TOPPINGS

Peeled prawns in garlic butter 4 | Shell on King prawns in garlic butter 5

Buttermilk onion rings 2.5 | Fried rich yolk egg 2.5

Cracked peppercorns (au poivre) 50p | 'Nduja 3 | Confit garlic 4.5

ADD A SAUCE 2.5 each

Chimichurri | Bone marrow butter | Red wine & Madeira sauce

Wild garlic butter | Bearnaise sauce | Triple peppercorn sauce

CHOOSE YOUR SIDE DISHES

Classic Caesar salad, crisp lettuce, crunchy charred croutons, shaved Parmesan cheese 5
ADD ANCHOVIES 1.5

Isle of Wight tomatoes, whipped Rosary goats' cheese and mascarpone, raspberry vinaigrette V 5.25

Buttered spring greens including garden peas, edamame beans 4.5

Beef dripping skin on fries, rosemary and thyme sea salt 5
ADD PARMESAN AND TRUFFLE 2

Triple cooked beef dripping chips, rosemary and thyme sea salt 5
ADD PARMESAN AND TRUFFLE 2

Sautéed new potatoes, salsa verde, capers 7.5

Cuts are subject to availability.

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill