



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

Triple peppercorn sauce 2.5 | Red wine and madeira jus 2.5

HP Sauce Gravy 2.5 | Bearnaise sauce V 3.5

CHOOSE YOUR SIDE DISHES

Caesar Salad,
charred croutons, Parmesan 5
ADD ANCHOVIES £2

Heritage Tomatoes,
whipped Ricotta, roasted pumpkin v, *ve 5.25

NEW Tender stem Broccoli,
kale, sweetheart cabbage, sesame *ve 5

Beef Dripping Skin-on Fries
rosemary and thyme sea salt *ve 5
ADD PARMESAN AND TRUFFLE £2

Triple Cooked Beef Dripping Chips
rosemary and thyme sea salt *ve 5
ADD PARMESAN AND TRUFFLE £2

NEW Lyonnaise potato,
caramelised onions, garlic and rosemary v 5.5
ADD RACLETTE £2.50

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