

STEAK \ 1884

À LA CARTE MENU

Please notify staff of any dietary requirements or allergies

STARTERS

British Oysters	M.P.
<i>See staff for today's selection of fresh and baked oysters</i>	
Confit Chicken Wings	11.00
<i>Isle of Mull Scallop Truffle Chicken Broth Mushroom</i>	
Tartar of Angus Fillet	10.50
<i>Smoked Bone Marrow Mayonnaise Quail Egg</i>	
Orange & Passionfruit Cured Salmon	9.50
<i>Coconut Sorbet Sesame Cracker</i>	
Charred Pear	8.50
<i>Blue Cheese Mousse Pickled Walnut Watercress</i>	
Today's Soup	6.50
<i>See staff for details</i>	

FISH/VEGETARIAN MAINS

Butternut Squash & Red Onion Tarte Tatin	16.00
<i>Goats' Cheese Truffle Kale</i>	
East Coast Plaice	19.00
<i>Crab Mousse Lemon Mash Crisp Skin Salsa Verde</i>	
Half/Whole Grilled English Native Lobster	16.50 / 33.00
<i>Garlic & Chive Butter Skinny Fries</i>	

FROM THE GRILL

See board for today's stock

32 DAY-AGED GRASS-FED HEREFORD BEEF | per 100g

Sirloin	7.50
Fillet	10.50
Ribeye	9.00
Chateaubriand	12.00
Côte de Boeuf	7.50
Porterhouse	6.50
Tomahawk	6.50

32 DAY-AGED BEER-FED DEXTER BEEF | per 100g

Sirloin	9.50
Fillet	13.20
Ribeye	9.95

Gloucester Old Spot Pork Chop	19.50
Spatchcocked Whole Yorkshire Partridge	16.00
Spatchcocked Whole Herb-fed Poussin	15.00

FROM THE LOCKER

See board for today's selection of in-house dry-aged beef

Size Guide

8oz = 227g 10oz = 284g 12oz = 340g 16oz = 453g

SAUCES

Blue Cheese	2.50
Bordelaise	3.00
Béarnaise	2.50
Diane	2.50
Green Peppercorn	3.00
Shallot & Garlic Glaze	2.50

BUTTERS

Câfé de Paris	2.50
Garlic & Chive	2.50

POTATOES

Triple-cooked Beef-dripping Chips	3.50
Beef-dripping Skinny Chips	3.50
Horseradish Mash	3.50
Lyonnaise	3.50

SIDES

Creamed Truffled Mushrooms	4.00
Garlic & Sesame Broccoli	3.50
Baked Cheddar & Nutmeg Spinach	3.50
Onion Rings	3.50
Smoked Roast Bone Marrow	4.00
Heritage Tomato & Onion Salad	3.50

PUDDINGS

Buttermilk Panna Cotta	6.50
<i>Roast Fig Almond Rosemary Praline</i>	
Apple & Plum Crumble	7.50
<i>Spiced Crème Anglaise</i>	
Dark Chocolate & Orange Brownie	8.00
<i>Vanilla Ice Cream Espresso</i>	
Baked Vanilla Cheesecake	8.00
<i>Caramel Ice Cream Blackberries</i>	
Lemon & Raspberry Meringue Pie	7.00
<i>Lemon Sorbet Fresh Raspberries</i>	
A Selection of British Cheeses	7.50
<i>Crackers Chutney Grapes Celery</i>	

All of our meat is supplied by Taste Tradition of Thirsk, N Yorkshire, and our fish by Hodgson's of Hartlepool. We use as much local produce as quality will allow. For more information on the source of our ingredients please see our website or ask a member of staff

All prices are inclusive of VAT
The use of e-cigarettes is not permitted in the restaurant