



FROM THE GRILL

Flat Iron Steak

250g - £14.5

Cut From: Shoulder

Texture/Flavour: Less than tender but outstanding flavour

Recommended Cooking: No more than Medium-Rare

Ribeye Steak

300g/450g - £22/£35

Cut From: Rib Section

Texture/Flavour: Highly marbled, with a beautiful fatty nugget within that keeps the steak juicy while cooking with a bold flavour

Recommended Cooking: Medium-Rare/Medium

Sirloin Steak

300g/450g - £25/£37

Cut From: Short Loin Primal behind the ribs

Texture/Flavour: Tight texture, moderately tender with a slight chew and a healthy strip of fat on one side creating a beefy flavour.

Recommended Cooking: Rare/Medium-Rare

Fillet Steak

200g/350 - £26/£40

Cut From: Below the short loin primal

Texture/Flavour: The least used muscle on the cow, therefore meltingly tender, low in fat with a rich and flavoursome taste

Recommended Cooking: Rare

Highland Wagyu-Angus Rump Tail

250g - £26

Cut From: Rump

Texture/Flavour: Cut from the bottom of the rump, said to be the most tender.

Recommended Cooking: Medium-Rare

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All steaks are served with salad & a sauce of your choice:

Peppercorn

Red Wine & Bone Marrow

Béarnaise

Mustard Butter

Free Range Pork Chop

300g - £14

Cut From: Loin

Texture/Flavour: Our Pork chops come from free range pigs which have a beautiful balance of fat to meat ratio keeping the chop juicy, Dry aged with Himalayan salt to give a stunning deep and lasting flavour

Yorkshire Lamb Barnsley Chop

300g - £16

Cut From: Cross section of short saddle

Texture/Flavour: This double sided chop has outstanding natural succulence and flavour

Recommended Cooking: Medium-Rare/Medium

Whole Grilled Plaice

500g - £15

From our supplier in Cornwall, Fish For Thought. Served with Caper Butter Sauce

TO SHARE

T-Bone For 2

700g - £22pp

A prime steak cut and left on the bone to feature both sirloin, with maximum flavour, and fillet with exquisite tenderness. The marbling of our T-Bones is a mark of great quality and is what every chef looks for to ensure juicy succulence and real flavour.

New York Rib Chop For 2

700g - £27.5pp

Inspired by American cutting traditions, with a healthy level of fat and on the bone, this steak is taken from the prime of the beast. The well-marbled meat caramelises on cooking, which coupled with grass fed beef and dry aging, gives natural succulence and outstanding flavours. Our cooking recommendation is medium to ensure maximum rendering of the fat and flavour of the meat.

Before ordering, please speak to our staff if you have a food allergy or intolerance. Please speak to a member of staff for more detail. A discretionary service charge of 12, 5 % will be added to your bill. All prices are inclusive of VAT.