

— STEAK ME OUT TONIGHT —

Sink into midweek indulgence with our curated steak menu featuring premium cuts, bold sides, and your choice of sauces. Whether you're a rib-eye loyalist or a bavette enthusiast, there's something sizzling for every taste.

Each steak includes your choice of side and sauce, simply pick your combination

Choose your steak

225g Bavette Steak	16
225g Rib-eye Steak	23
225g Chateaubriand Steak	28

Add your sides

Garlic Buttered New Potatoes  [SD]	5
BBQ Broccoli, Miso Emulsion  [So,S]	5
Sugar Snaps, Edamame, Petits Pois  [So,SD]	5
Green Salad, House Dressing  [SD]	5
Salted Fries  [G]	5

Pick your pour

Peppercorn Sauce [SD,G,F,Mu]	3
Chimichurri [SD]	3
Aioli [SD, E]	3
Béarnaise [M,SD,E]	3
Café De Paris Butter [SD,G,F,Mu,M]	3

*For additional sides and sauces, please see prices in blue.

Our wine recommendations...

	125ml	500ml	Bottle
2021 Signet Plonk, Toscano Rosso, Carpineto Tuscany, <i>Italy</i>	6.5	25	68
2022 Malbec, Alto Molino, Piattelli Vineyards Cafayate, <i>Argentina</i>	9	31.5	44
2015 Château Preuillac, Cru Bourgeois, Médoc Bordeaux, <i>France</i>	13.5	48	67

Need help choosing? Feel free to ask for a manager's recommendation



All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need.  Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

