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**STEAK NIGHT CARTE**

**M E N U**

**Step 1**: Choose The Steak | **All steaks are cooked as you wish and served with roast tomato & flat mushroom.**

**20oz (585g) 28 days dry-aged, grass-fed, Lackham Bavette steak platter for two|45**

Bavette steak is a cut of beef from the cow's lower abdomen, also known as the flank. Bavette is a long, flat, and tender cut of meat with a loose, open texture. It is cut into thinner pieces than other primal steaks to make it easier to chew. It is super tasty and at its optimum when eaten medium-rare.

WINE PAIRING: Cruz Alta Malbec, Argentina

**10oz (280-285g****) 28 days dry-aged, grass-fed, Lackham Sirloin Steak|29**

Sirloin steaks are cut from the rump end of the striploin, located along the spine in the hindquarter and running from the ribs to the rump. Coming from muscles that do less work, sirloin steaks have less fat and connective tissue making them lean, notably tender and juicy.

WINE PAIRING: Ruino principe, Montepulciano (Italy)

**10oz (280-285g) 28 days dry-aged, grass-fed local Lackam Rump steak | 26**

The rump is the division between the leg and the chine cut right through the aitch bone. It's a large, thick, and lean cut with a rich, beefy flavour. Rump is often used in steakhouses and is less expensive than other prime steaks. Slightly chewy, it is perfect cooked rare or med-rare.

WINE PAIRING: Linteo Primitivo appassito, puglia (Italy)

**8oz (220-228g) 28 days dry-aged, grass-fed, Lackham Fillet Steak|39**

Fillet steak is a tender, boneless, lean cut of beef from the tenderloin of a cow. It's often considered the most desirable and expensive cut of beef. It is a steak with no fat or connective tissues so it is extremely tender, especially when when cooked rare or medium rare.

WINE PAIRING\: Cotes Du Rhone, Domain Du Grezas, Organic (France)

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**Step 2: The sides | x 2 sides** *included in the steak price, any additional + £5*

1. House coleslaw (ve/gf)
2. House side salad with balsamic vinaigrette (ve/gf)
3. Skinny fries (ve/gf)
4. Buttered new potatoes (gf/dfa)
5. Buttered Peas (gf/dfa)

**Step 3: The sauce | x 1 sauce** *included in the steak price, any additional + £2*

1. Red wine jus (gf/df)
2. Stilton sauce (v/gf)
3. Peppercorn sauce (v/gf)
4. Japanese BBQ (ve/gf)
5. Melted Garlic Butter (gf)
6. Gochujang mayo (ve/gf)
7. Hoisin sauce (df)
8. Pineapple Ketchup (gf/df)
9. Real truffle mayo (gf/df)
10. Preserved black truffle slices and truffle oil (gf/df) +£5

**Step 4: Add “Surf & Turf” |**

*not included in the steak price*

1. Garlic buttered king prawns (gf)

+ £6.95

1. Garlic butter king scallops (gf) one +£6.95/ two +£11
2. Half Lobster (400g) +£23 (gf)
3. Whole Lobster (700g) +£39 (gf)
4. Baerii sturgeon caviar +£10

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