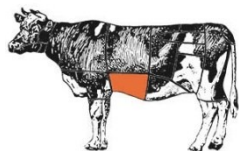


ME STEAK NIGHT NU

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 | 50

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.

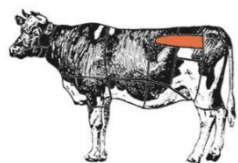
WINE PAIRING: Manoso Rioja Jover | Spain - 175ml/8.50, 250ml/10.95, Bottle 33



10oz (280-285g) 28 days dry-aged, grass-fed, Lackham SIRLOIN Steak | 33

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: Uva non Grata Gamay | France - Bottle 41



7oz (220-228g) 28 days dry-aged, grass-fed, Lackham FILLET Steak | 50

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 tissue, so it is extremely tender, especially when cooked rare or medium rare.

WINE PAIRING: Cotes Du Rhone | France- Bottle 46



35oz (1kg) 28 days dry-aged, grass-fed Lackham Tomahawk Steak | 85 (perfect to share)

A tomahawk steak is a thick-cut, bone-in ribeye steak renowned for its impressive, axe-like appearance, featuring 5-8 inches of the long rib bone left attached and "French-trimmed". It is cut from the fore rib of beef, typically weighing over 1kg. Perfect when cooked medium-rare.

WINE PAIRING: Primitivo Di Manduria | Italy - Bottle 50

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 and pancetta (gf/dfa)

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

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

Step 4: Add "Surf & Turf" | not included in the steak price

1. X5 Garlic buttered king prawns (gf) + £9
2. Garlic butter king scallops (gf) one +£8/ two +£14
3. Half Lobster (450g) +£25 (gf)
4. Whole Lobster (900g) +£45 (gf)
5. Baerii sturgeon caviar +£10