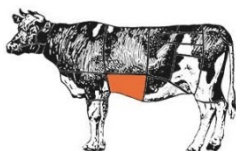


M E STEAK NIGHT N U

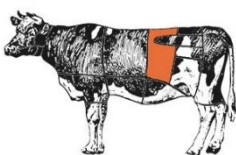
Step 1: Choose The Steak | All steaks are cooked as you wish and served with roast tomato & flat mushroom.



20oz (585g) 28 days dry-aged, grass-fed, Lackham Bavette steak platter for two | 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: Cruz Alta Malbec (Argentina)



10oz (280-284g) 28 days dry-aged, grass-fed, Lackham Sirloin Steak | 38

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)



7oz (210-220g) 28 days dry-aged, grass-fed, Lackham Fillet steak | 48

Fillet steak is a cut of beef from the tenderloin of a cow, and is considered one of the most tender and desirable cuts of beef. It is also one of the most expensive cuts of beef. Fillet steak is best cooked to lower degrees, such as rare to medium-rare.

WINE PAIRING: Linteo Primitivo appassito, puglia (Italy)



16oz (450g) 28 days dry-aged, grass-fed local beef T-bone steak | 50

Rump steak, a popular and flavorful cut, comes from the hindquarter of the cow, known for its rich, deep flavour and good value, though it's slightly less tender than other prime steaks like fillet or sirloin. This is a steak lovers' steak. Perfect cooked medium-rare.

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

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. Peas & pancetta (gf/df)

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. House sweet chilly (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) +£7.50
2. Garlic buttered king scallops (gf) one +£7/ two +£12
3. Half Lobster (400g) +£25 (gf)
4. Whole Lobster (800g) +£45 (gf)
5. Baerii sturgeon caviar +£10