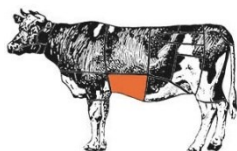


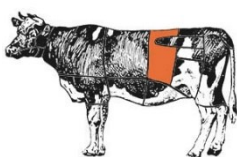
M E STEAK NIGHT N U

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



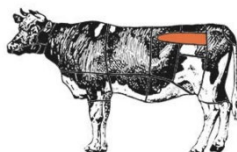
20oz (585g) 28 days dry-aged, grass-fed, Lackham Bavette steak platter for two | 45

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 - 175ml 7.95, 250ml 11.00, Bottle 32



10oz (280-284g) 28 days dry-aged, grass-fed, Lackham Sirloin Steak | 27

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) - 175ml 6.75, 250ml 9.50, Bottle 27



7oz (198-200g) 30 days dry-aged, grass-fed, Fillet Steak | 37

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) | Bottle only £35



10oz (280-284g) 28 days dry-aged, grass-fed, Lackham Denver Steak | 23

Denver steak is a cut of beef from the shoulder of a cow that's known for being tender, flavourful, and well-marbled. This steak comes from the chuck, or shoulder, of the cow, and so it is full of flavour and has a rich beef taste.

WINE PAIRING: Cotes Du Rhone, Domain Du Grezas, Organic (France) - Bottle 37

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. Dauphinoise potato (gf)

Step 3: The sauce | x 2 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)

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

1. Garlic buttered king prawn (gf) + £6.95
2. Garlic butter scallops (gf) +£6.95/ two +£11
3. Half Lobster +£17 (gf)
4. Baerii sturgeon caviar +£10