



# SIGNATURE STEAK NIGHT EXPERIENCE

Welcome to our new look Friday Night Steak Night! Simply select your preferred cut from our carefully chosen, best-in-class suppliers including Aubrey Allen, one of the only butchers that hold The Royal Warrant. Add a sauce of your choosing and for an extra touch of indulgence, enhance your feast with a delicious topping, to truly elevate your meal.

## CHOOSE YOUR CUT

**Ribeye tail on 43**  
285g

**Boston Chop 70 (to share)**  
625g

**Chateaubriand 75 (to share)**  
455g

**Pork Tomahawk 26**  
500g

**T bone Steak 49.5**  
400g

**Bavette Steak 23**  
200g

**Individual Beef  
Wellington Pithivier 24.5**

## ADD YOUR TOPPINGS

**Peeled prawns in garlic butter 4 | Shell on King prawns in garlic butter 5**

**Buttermilk onion rings 2.5 | Fried rich yolk egg 2.5**

**Cracked peppercorns (au poivre) 50p | 'Nduja 3 | Confit garlic 4.5**

## ADD A SAUCE

**Triple peppercorn sauce 2 | Red wine and madeira jus 2**

**HP Sauce Gravy 2.5 | Bearnaise sauce V 3.5**

## CHOOSE YOUR SIDE DISHES

**Caesar Salad,**  
charred croutons, Parmesan 5  
ADD ANCHOVIES £2

**Heritage Tomatoes,**  
whipped Ricotta, roasted pumpkin v, \*ve 5

**NEW Tender stem Broccoli,**  
kale, sweetheart cabbage, sesame \*ve 5

**Beef Dripping Skin-on Fries**  
rosemary and thyme sea salt \*ve 5  
ADD PARMESAN AND TRUFFLE £2

**Triple Cooked Beef Dripping Chips**  
rosemary and thyme sea salt \*ve 5  
ADD PARMESAN AND TRUFFLE £2

**NEW Lyonnaise potato,**  
caramelised onions, garlic and rosemary v 5.5  
ADD RACLETTE £2.50

Cuts are subject to availability.

Allergens: Please make the team aware of any allergies you might have, before ordering.

Dish ingredients may vary. An allergen matrix is available on request.

An optional 12.5% service charge will be added to your bill