

# RARE BREED STEAK NIGHT

## ON ARRIVAL

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Rosemary Brioche, Marmite Butter,  
Whipped Dripping

## SMALL PLATES

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### HIGHLAND BURGER

Bread Mayo, Pickled Shallots 8

### TRUFFLED CELERIAC

Burnt Apple Ketchup 6

### LONGHORN STEAK TARTARE

Cured Egg Yolk, Parmesan 8

## MAIN

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### 4OZ SOUTH DEVON FILLET

Roscoff Onion,  
Madeira Jus 18

### 4OZ OLD GLOUCESTER HEART

Cultured Mint Yoghurt,  
Pickled Cucumber 12

### 4OZ HEREFORD SHORT RIB

Marmite Onion Jus,  
Crispy Shallots 15

### 4OZ ABERDEEN ANGUS RIBEYE

Caesar Dressed Tenderstem,  
Toasted Almond 18

### CHARGRILLED CAULIFLOWER STEAK

Hay Smoked Leek,  
Hazelnut Pesto 12

## SAUCES

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Bearnaise 3

Bone Marrow Peppercorn 3

Chimichurri 3

## SIDES

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Garlic & Parmesan  
Creamed Spinach 4

Corn on the cob,  
Smoked Chilli Salsa 4

Iceberg Wedge Salad,  
Blue Cheese & Pancetta 5

Triple Cooked Beef  
Dripping Chips 5

## DESSERT

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### BEEF TALLOW CHOCOLATE TART

Avocado Parfait, Pistachio Crumb 9

### CHERRY FRANGIPAN TART

Pickled Cherries, Honey Chantilly 9



# RARE BREED STEAK NIGHT

Tuesday 11th July

Reservation required 6pm-8pm

Tender cuts showcasing the best of British beef.

Tasty side dishes, sauces & beautiful wine options,

all made to mix and match.

