



## THURSDAY STEAK NIGHT

General Manager: Shane Rose  
Head Chef: Jake Perry  
Restaurant Manager: Ewan Harvey

### CHOOSE YOUR CUT

200G Grass Fed Bavette (Recommend Rare Medium Rare) 12  
this cut comes from the flank of the cow, incredible tender & lean

200G 28 Day Aged Ribeye (Recommend Medium Rare) 16  
a classic cut which comes from the Rib with a nice marbling of fat

750G Dry Aged Tomahawk (Cooked Medium Rare, Serves 2) 45  
similar to the ribeye but its big daddy, rich with flavour and perfect marbling

Served with portobello mushroom & thyme roasted tomato

### ADD A SIDE

Triple cooked Jenga Chips 4.5

Pigs in Blankets 6

Creamy Mash Potato 4

Truffle Cauliflower Cheese 6

Pea, Kale & Leeks 4

Rocket salad with Sherry Vinegrette 4

### ADD A SAUCE

Cognac Peppercorn 3

Port & IOW Blue Cheese 3.5

Garlic Butter 3

Anchovy Butter 3.5

### HG WALTER OUR BUTCHER.....

HG Walter, an independent family-run butcher committed to changing the way people eat meat. Established in 1972 by Peter Heanen, we have become one of London's most respected butchers, supplying some of the best chefs and restaurants, and of course our loyal customers, with the very best of British meat rating highly in provenance, welfare, and flavour.

Please ask our staff about any dietary requirements. We do not take cash only card