

# STEAK RESTAURANT

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# PICARDY PLACE

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## STARTERS

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<b>CLASSIC FILLET STEAK TARTARE</b> Quail Egg, Smoked Maldon Salt	£11.00
<b>SCOTTISH OYSTERS</b> Shallot Vinaigrette <i>(Add a Scoop of Champagne Sorbet - £2.50)</i>	£3.00 <i>per oyster</i>
<b>STEAMED SCOTTISH MUSSELS</b> White Wine, Cream, Parsley & Garlic	£8.50
<b>CHARRED CAULIFLOWER VELOUTE (V*)</b> Wholemeal Bruschetta, Tomato Caviar & Crispy Sage Leaf <i>(Add Julienne of Crispy Beef Fillet - £2.00 / Add Pan-fried King Scallop - £3.50)</i>	£7.00
<b>STEAK SCOTTISH SHARING PLATTER</b> Smoked Salmon, Venison Salami, Venison Bresaola, Smoked Trout, Goats Cheese Curd, Haggis & Black Pudding Fritters, Olives & Soda Bread	£20.00

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## SIDES

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Creamed Peas, Leeks & Smoked Bacon	£4.00	Sweet Potato Fries
Beef Dripping Skin on Fries		Beer Battered Onion Rings
Roast New Potatoes, Garlic & Herb Butter		Heritage Beetroot & Walnut Salad
Maple Syrup Roasted Green & Root Vegetables		Roasted Garlic Butter Mushrooms
Stem Broccoli & Walnuts		Matured Cheddar & Bacon Macaroni Bake
Buttered Mashed Potato		Fine Beans, Smoked Bacon & Confit Shallots

### TASTING MENU

*Indulge in a culinary journey of six courses  
set by our Head Chef (vegetarian menu available)*

**Six Courses £40.00 / Paired Wines £65**

### PRE-THEATRE MENU

*Three Course Set Menu available between  
5:00pm and 6:45pm (unavailable on Saturday)*

**Two Course £21.95 / Three Course £26.95**

If you are interested please ask your Server for a copy of the menu; please be aware all members of your party must dine from the same menu.

If you have any dietary requirements or allergies,  
please inform the restaurant staff.



There is a discretionary 10% service charge  
on parties of 5 or more.

## STEAK

Our featured cuts of beef are selected and hand cut by Donald Russell, Royal Warrant holder Butcher since 1984 and trusted supplier to H.M The Queen. Once the beef has been selected, it is carefully matured using traditional methods to bring out its sublime tenderness.

This deepens the flavour too and takes time, ranging between 21 to 35 days depending on the cut.

**All of our Steaks are brushed with our house glaze and served with  
Roast Portobello Mushrooms, Cherry Vine Tomatoes & Baby Leaf Salad**

CUTS	RUMP	SIRLOIN	RIB EYE	FILLET	T-BONE
<i>Classic</i>	£18.00 (200g)	£27.00 (250g)	£29.00 (250g)	£35.00 (200g)	----
<i>On Bone</i>	----	----	£37.00 (350g)	£37.00 (300g)	£40.00 (500g)

### GUEST BUTCHER

45 Day Salt Chamber Dry Aged Rib Eye Steak by Simon Howie	£31.00 (300g)
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Add a Sauce for £2.50 : Béarnaise, Peppercorn, Smoked Marrow Butter, Chimichurri, Red Wine, Café de Paris Butter

<b>ADD BACON JAM</b>	£3.00	<b>ADD HAGGIS &amp; BLACK PUDDING FRITTER</b>	£4.00
<b>ADD STEAMED SCOTTISH MUSSELS</b>	£5.00	<b>ADD KING PRAWNS IN GARLIC BUTTER</b>	£7.00

## SHARING CUTS

**Indulge in our large cuts that are perfect to share between two...**

Served with Beef Dripping Skin on Fries, Creamed Peas, Leeks & Bacon and two sauces of your choice.

<b>CHATEAUBRIAND</b>	<b>CÔTE DE BOEUF</b>
£70.00 (500g)	£75.00 (750g)

## A LITTLE SOMETHING ELSE

<b>PAN FRIED CHICKEN BREAST</b> Walnut & Beef Jus Emulsion, Roasted Cauliflower Fondants & Crispy Kale	£18.00
<b>CALDERO STYLE BRAISED HALIBUT FILLET</b> Garlic & Saffron Mayonnaise	£23.00
<b>OLIVE OIL FRIED CARROT CROQUETTES (V)</b> Balsamic Roasted Red Onion & Grilled Stem Broccoli	£16.00

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