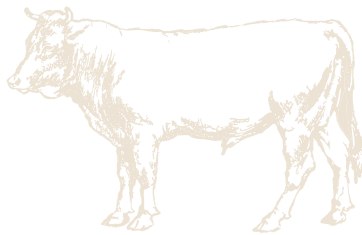


RESTAURANT

EST. **R B G** 2002

BAR & GRILL



THE BUTCHER'S
TABLE

THE BUTCHER'S FAVOURITES

We partner with world-class producers from around the UK and Argentina sourcing diverse breeds like Angus, Hereford, Longhorn and Belted Galloway. Our Southbend Grill, found in top USA steakhouses, sears steaks at 1000°F, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.

STARTERS

For the table to share

Chicken Skewers

Tikka spices, mint yoghurt
& lime

Tempura King Prawns

Chilli jam & lime

Heritage Beetroot

Avocado, soy labneh, orange,
crushed hazelnut, micro basil

WINE; Gavi del Comune di Gavi La Soraia 175ml *Piedmont, Italy*

STEAKS

Three of our finest cuts for the table to share

32 Day Dry-Aged Bone-In Prime Rib

*Shorthorn & Belted Galloway
North Yorkshire | British Isles*

28 Day Aged Chateaubriand

*Angus & Hereford | County
Armagh | British Isles*

32 Day Dry-Aged Bone-In Sirloin

*Shorthorn & Belted Galloway
North Yorkshire | British Isles*

Accompanied with steak sauces; Peppercorn | Béarnaise | Chimmichurri

WINE; Malbec La Linda 175ml *Mendoza, Argentina*

SIDES

For the table to share

Chips | Confit Garlic Spinach | Truffle Mac & Cheese | House Salad

DESSERTS

For the table to share

Strawberry Pavlova

Baked meringue, strawberries,
Chantilly cream & vanilla ice
cream

Coconut Parfait

Rum soaked pineapple,
toasted coconut & mint

WINE; Domaine l'Ancienne Cure 100ml *Monbazillac, France*

