STEAK RESTAURANT

Spring Tasting Menu
Acommpanied Wine Selection

Wholemeal Bruschetta ------
Julienne of Crispy Beef Fillet ------

Charred Cauliflower Velouté ***Short Mile Bay***
Tarragon Infused Olive Oil *Chardonnay, Australia*

Mini Beef Rump and Marrow Burger ***Nederburg 'the Manor'***
STEAK Ketchup & Crispy Spiral Potato *Shiraz, South Africa*

or

Sirloin Wellington ***Luis Filipe Edwards***
Roasted Onion & Beef Jus *Gran Reserva Pinot Noir, Chile*

or

Classic STEAK Tartare ***Don Jacobo***
Quail Egg Yolk & Smoked Maldon Sea Salt *Rioja Crianza, Spain*

Scallop Tortellini ***Domaine Des Lauriers Prestige***
Smoked Marrow, Pomme Soufflé & Red Wine Sauce *Picpoul de Pinet, France*

Chargrilled Donald Russell Steak
All of our Steaks are brushed with our house glaze and served with Hand Cut Chips,
Grilled Vine Tomatoes & Julienne Crispy Onions

Rump	**Sirloin**	**Ribeye**	**Fillet**
Callia	***Lagoalva Tinto***	***De Martino***	***Rare Vineyards***
Cab Sauvignon, Argentina	*Portugal*	*Carménère Estate, Chile*	*Malbec, France*

or

Pan Fried Chicken Breast ***Flagstone Noon Gun***
Walnut & Beef Jus Emulsion, Roasted Cauliflower Fondants & Crispy Kale *Chenin-Sauvignon-Viognier, South Africa*

Crispy Puffed Rice ***Pedro Ximénez***
Chocolate, Coconut Sorbet & Hazelnut Mousse *Sherry, Spain*

or

Red Velvet Cake ***Muscat de Beaumes de Venice***
Caramelised Fig & Pear Jelly *France*

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