



# Steak nights in the Garden

EVERY SATURDAY IN AUGUST

FROM 19.30 - 21.30

## MAINS

DRY-AGED BY OUR BUTCHER FOR A MINIMUM OF 30 DAYS

9oz sirloin £39

300g Wagyu sirloin £75

*all served with one side and Café de Paris or peppercorn sauce*

## TO SHARE

IDEAL FOR TWO PEOPLE

Mixed grill £62

*Grilled calf's liver, lamb cutlet, ribeye steak, pork belly,  
whole spatchcock chicken, grilled mushrooms*

## SIDES

YOU MAY SELECT ADDITIONAL SIDE DISHES

Grilled focaccia £4

Grilled sweet potato, smoked salt £5.5

Hand cut triple cooked chips £6

Grilled kale, broccoli tips £6

Asparagus, pecorino, hazelnut dressing £7

Grilled baby gem, anchovy dressing £7

Green salad £5

## WINES

Hesketh Lost Weekend Chardonnay, Australia, 2022 125ML

Hesketh Midday Somewhere Shiraz, Limestone Coast, Australia, 2022 125ML

*select two glasses of wine for an additional £13\**

*\*wine prices above applicable when choosing from this menu only*



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are per person and inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.