

STEAK NIGHTS

10, 24 AND 31 JANUARY | 21 FEBRUARY 2026

FROM 17.00 - 21.30

Enjoy a gastronomic dining experience featuring the finest cuts, paired with exceptional wines. Our meat is sourced from Finclass, a family-run British butcher that has worked with heritage breeds from Surrey, Cornwall, Scotland and the Welsh Valleys since 1995. Each cut is matured on the bone for at least 30 days, preserving traditional flavour and exceptional quality.

MAINS

BAVETTE ÉCHALOTE VIN ROUGE £19.5

ENTRECÔTE £30

CHÂTEAUBRIAND £34 | £62.5 (FOR TWO)

BEYOND MEAT BURGER £22.5

with house pickle (plant-based)

TRONÇON OF HALIBUT £30

with Piedmontese butter

ONE SIDE AND BÉARNAISE, AU POIVRE OR CAFÉ DE PARIS BUTTER
ARE INCLUDED IN THE PRICE

SIDES

YOU MAY SELECT ADDITIONAL SIDE DISHES AT £5.75 EACH

Unlimited fries

Fully loaded chips

Parsley new potatoes

Herby mash

Creamed spinach

House chopped salad

WINES

SELECT TWO GLASSES OF WINE BELOW FOR AN ADDITIONAL £13*

Armigero Sangiovese di Romagna Riserva, Italy, 2019 125ML

ROSL Club Claret, Château Argadens, France, 2020 125ML



*WINE PRICES ABOVE APPLICABLE WHEN CHOOSING FROM THIS MENU ONLY

OUR PRICES ARE PER PERSON AND INCLUSIVE OF THE CURRENT VAT RATE.

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.

Please note, a discretionary 12.5% service charge has been added to your bill.

100% of this charge goes to the team member.