

STEAK NIGHT

Every Friday

Our signature steak frites or Suffolk pork cutlet and a glass of wine
24.95

Aubrey Allen's grass-fed steaks are dry-aged for a minimum of 21 days creating a tender cut full of flavour

Grosvenor Collection steak frites, 28 day dry aged rump steak, covered in our new house green pepper sauce, beef dripping skin on fries (*gf)

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Suffolk pork cutlet, Cajun rub, bourbon glazed apple, beef dripping skin on fries (*gf)

Enjoy your steak with a medium glass of:

Finca Valero Tempranillo Garnacha | a smooth easy drink red with black fruit flavours and a hint of spice

Finca Valero Macabeo | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

Or delve into our cellars and upgrade your wine to one of our hand selected favourites

Catena, Vista Flores, Malbec (175ml)

£5 supplement

Spy Valley, Sauvignon Blanc (175ml)

£5 supplement

v = vegetarian ve = vegan gf = gluten free

*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.

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Upgrade to 28 day dry aged ribeye steak, chimichurri, beef dripping skin on fries (*gf)
- £8 supplement

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Upgrade to 12oz sirloin steak, bone marrow butter, beef dripping skin on fries (*gf)
- £8 supplement

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