

SHARE THE LOVE

SHARING MENU FOR TWO

£60

TO DRINK

CASA VINICOLA BOTTER,
ALLEGRI SANGIOVESE
2021, PUGLIA 75CL

OR

CASA VINICOLA BOTTER,
ALLEGRI GRILLO
2022, PUGLIA 75CL

MAIN

500G BONE-IN
YORKSHIRE STEAK

our chefs will choose the cut
based on the best available today

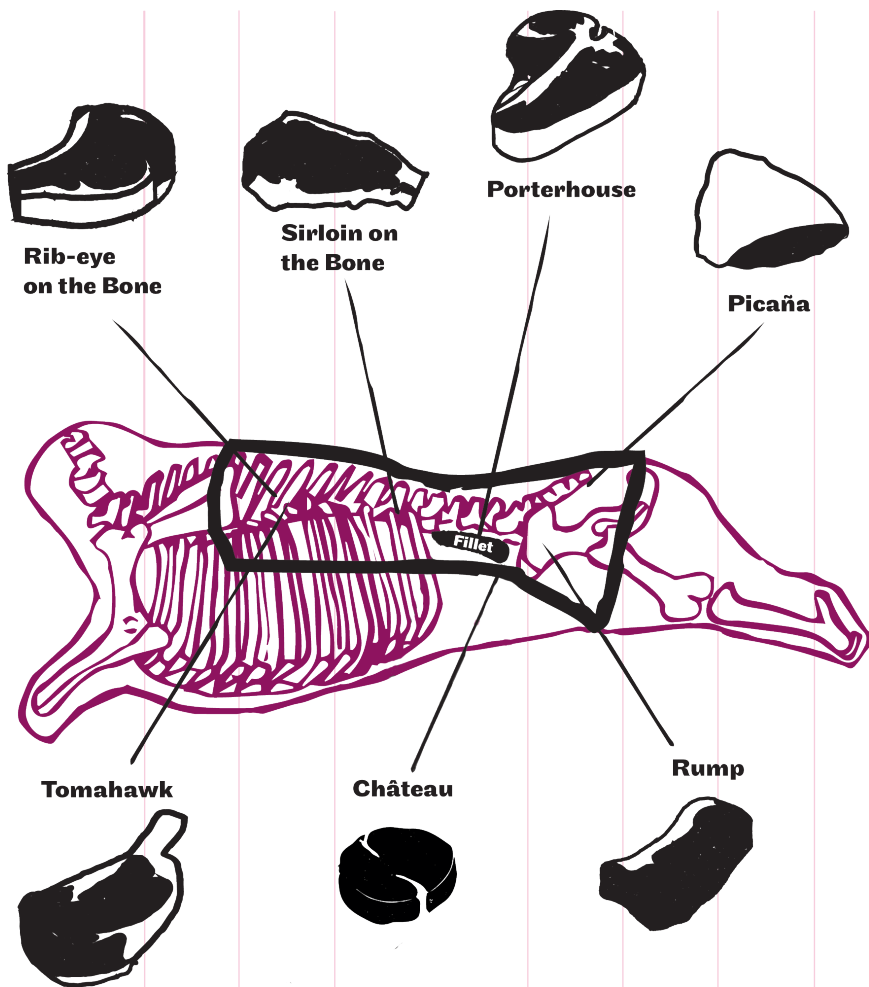
BEEF-FAT POTATOES, GARLIC
RACLETTE

BEEF-FAT BÉARNAISE SAUCE
BOURBON PEPPERCORN
SAUCE

DESSERT

DEEP-DISH BRIGADEIRO
COOKIE





EACH ROASTING YIELDS AN AVERAGE OF:

- 7kg of Rib-eye or 14 x 500g
- 4kg of bone-in Sirloin or 8 x 500g
- 4kg of Porterhouse or 8 x 500g
- 4.5kg of Rump or 15 x 300g
- 1.2kg of Picaña or 4 x 300g
- 900g of Château or 3 x 300g

RAISING THE STEAKS

1. We don't fat shame
2. Weights & grams
3. Keep Calm & keep it English.
4. Blue to well done
5. When they're gone, they're gone

temper