

Dry aged beef Christmas feasting menu

4 course sharing style menu

£55 per person

Our beef is dry aged in house in our specially designed meat aging fridges for a minimum of 45 days. Using Himalayan pink salt blocks, the flavour of the beef intensify over time to create a truly unique product.

We allow for 250-300g of beef per person (bone in)

Larger cuts or whole joints available on request.

Minimum of 5 people

STARTERS

Shared by the table

Cornish crab on toast

Smoked salmon, capers, lemon, horseradish cream

'Nduja croquettes, saffron aioli

Hummus, pickles, crisp breads

MAINS

Served family style

45 day Dry aged rib of beef,

beef dripping roast potatoes, roasted winter roots, winter greens, bone marrow & red wine gravy

PUDDINGS

Shared by the table

**Steamed Christmas pudding,
vanilla custard, brandy butter**

**Chocolate nemesis,
crème fraîche, lime**

AFTERS

Coffees & Teas

Mince pies & clotted cream

Stilton, crackers & chutney