

Dry aged beef Christmas feasting menu

4 course sharing style menu £55 per person

Our beef is dry aged on site in specially designed meat aging fridges for a minimum of 45 days.

Using Himalayan pink salt blocks, the flavour of the beef intensifies over time to create a truly unique product. We allow for 250-300g of beef person (bone in).

Larger cuts or whole joints available on request.

We ask that a minimum of 5 people have the menu.



STARTERS

To be 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, roast winter roots, winter greens,
bone marrow & red wine gravy

PUDDINGS

To be shared by the table

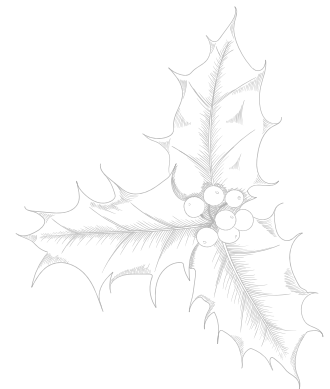
Steamed Christmas pudding
vanilla custard, brandy butter

Chocolate nemesis
crème fraîche, lime

AFTERS

Mince pies & clotted cream

Stilton, crackers & chutney



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU