

# STEAK NIGHT

*Every Friday*

*Our signature steak frites 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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**Upgrade to grilled 17oz Suffolk pork tomahawk steak**, Cajun rub, bourbon glazed peaches, Pink Fir potato wedges - £8 supplement

*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*

*Sharing rib of beef &  
2 glasses of Catena Vista Flores Malbec  
36.5 pp*

**22oz dry aged rib of English beef to share**, triple cooked beef dripping chips, confit garlic, charred cherry tomatoes, chervil hollandaise (\*gf)

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.