

THE BUTCHER'S TABLE

3 COURSES 95.00

WINE FLIGHT 25.50

We partner with world-class producers from around the UK and Argentina sourcing diverse breeds like Angus, Hereford, Longhorn and Belted Galloway. Our Southbend Grill, found in top USA steakhouses, sears steaks at 800°C, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.

STARTERS

For the table to share

Salt & Pepper Ribs
Sesame, spring onion &
Gochujang ketchup

Sea Bass Ceviche
Passion fruit tiger milk,
avocado, cucumber & chilli

Roasted King Scallops
Miso butter, sake
& shiso

WINE: Gavi del Comune di Gavi La Soraia 175ml *Piedmont, Italy*

STEAKS

Three of our finest cuts for the table to share

**32 Day Dry-Aged
Bone-In Prime Rib**
Heritage Breeds, Yorkshire, UK

**28 Day Aged
Chateaubriand**
*Angus & Hereford, selected farms,
British Isles*

**21 Day Aged
Wagyu Sirloin**
F1 Wagyu, Yorkshire, UK

Accompanied by the below sauces; Peppercorn | Béarnaise | Chimmichurri

WINE: Malbec La Linda 175ml *Mendoza, Argentina*

SIDES

For the table to share

Chips | Creamed Spinach | Truffle Mac & Cheese | House Salad

DESSERTS

For the table to share

Dark Chocolate Delice
Salted caramel, Amarena
cherry & honeycomb
ice cream

Strawberry Pavlova
Baked meringue, strawberries,
Chantilly cream & vanilla
ice cream

WINE: Domaine l'Ancienne Cure 100ml *Monbazillac, France*

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

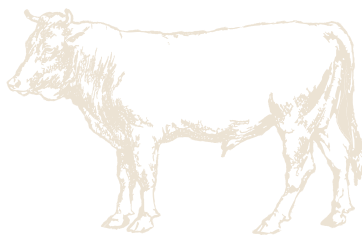
Allergens
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RESTAURANT

EST. **R B G** 2002

BAR & GRILL



THE BUTCHER'S TABLE
GOLD MENU