

THE BUTCHER'S TABLE

3 COURSES 70.00

WINE FLIGHT 24.50

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 1000°F, sealing moisture for tender insides and a caramelised crust. The ultimate steak experience.

STARTERS

For the table to share

Chicken Skewers

Tikka spices, mint yoghurt
& lime

Heritage Beetroot

Ajo blanco sauce, almonds,
grapes, apple, watercress &
dill vinaigrette

Crispy Fried Chilli Squid

Thai herbs, noodle salad
& sweet chilli

WINE: Sauvignon Blanc Fat Barrel 175ml *Western Cape, South Africa*

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 Rump

*Black Angus, Las Pampas Plains,
Argentina*

32 Day Dry-Aged Bone-In Sirloin

Heritage Breeds, Yorkshire, UK

Accompanied by the below sauces; Peppercorn | Béarnaise | Chimmichurri

WINE: Rioja Marques del Atrio 175ml *Rioja, Spain*

SIDES

For the table to share

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

DESSERTS

For the table to share

Sticky Toffee Pudding

Candied pecans, toffee sauce
& vanilla ice cream

Vanilla Cheesecake

Fresh mango, passion fruit
& toasted coconut

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.

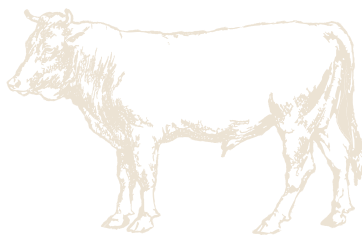
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RESTAURANT

EST. **R B G** 2002

BAR & GRILL



THE BUTCHER'S TABLE
SILVER MENU