

# THE BUTCHER'S TABLE

3 COURSES 95.00

WINE FLIGHT 25.50

*We have established relationships with some of the finest producers from the British Isles, Australia and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway. All our bone-in steaks are dry-aged for a minimum of 32 days under optimal conditions to achieve an outstanding depth of flavour.*

## STARTERS

*For the table to share*

**Salt & Pepper Ribs**  
Sesame, spring onion &  
Gochujang ketchup

**Tempura King Prawns**  
Chilli jam & lime

**Yellowfin Tuna Tataki**  
Grapefruit & ginger  
escabeche

**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

**White Chocolate  
Panna Cotta**  
Blackberry jelly, pickled  
blackberries & white  
chocolate tuile

**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  
& Calories  
Scan this code.  
Liv Gold AW23

