

# THE BUTCHER'S TABLE

3 COURSES 70.00

WINE FLIGHT 24.50

*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*

### Chicken Skewers

Tikka spices, mint yoghurt  
& lime

### Heritage Beetroot

Squash hummus, cauliflower  
tabbouleh, sesame tahini &  
hazelnut dukkah spice mix

### 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

### Burnt Basque Cheesecake

Berry compote, vanilla cream  
& raspberry

**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 Silver AW23

