



THE MEAT CABINET

TOMAHAWK 6.50 per 100g

The tomahawk steak is an on-the bone rib steak, cut from the fore-rib with the rib bone left in place. As it is a bone-in rib steak, it has quite a large amount of inter-muscular fat, which gives it loads of flavour when cooked.

32oz (800g) 52.00	36oz (900g) 58.50	40oz (1kg) 65.00	44oz (1.1kg) 71.50	48oz (1.2kg) 78.00
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ENTRECÔTE 6.50 per 100g

Located between the rib and the rump, the sirloin is either a compromise steak or a perfect balance, depending on your tastes.

32oz (800g) 52.00	36oz (900g) 58.50	40oz (1kg) 65.00	44oz (1.1kg) 71.50	48oz (1.2kg) 78.00
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T- BONE 7.00 per 100g

T-Bone Steaks are a fillet mignon and strip sirloin in one steak. The mimosa T-Bone is like two steaks in one.

24oz (600g) 42.00	28oz (700g) 49.00	32oz (800g) 56.00	36oz (900g) 63.00	40oz (1kg) 70.00
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PORTERHOUSE 8.00 per 100g

Sharing all the taste and tenderness characteristics of the T-Bone, this cut is normally twice the size of the T-Bone and perfect for sharing.

32oz (800g) 64.00	36oz (900g) 72.00	40oz (1kg) 80.00	44oz (1.1kg) 88.00	48oz (1.2kg) 96.00
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CHATEAUBRIAND 14.00 per 100g

The Chateaubriand is the prized cut from the fillet head. Deliciously soft and tender, it's best served medium rare. Near heart-shaped when sliced, the meat has a sublime, subtle flavour.

20oz (500g) 70.00	24oz (600g) 84.00	28oz (700g) 98.00	32oz (800g) 112.00
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FILLET 14.00 per 100g

The most prized cut of beef for many, the fillet is extremely tender and melts in the mouth.

8oz (200g) 28.00	10oz (250g) 35.00
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RUMP 7.33 per 100g

It is often considered a good steak for flavour, though not as tender as a sirloin or fillet.

12oz (300g) 22.00	16oz (400g) 27.00
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SIRLOIN 8.80 per 100g

Located between the rib and the fillet, the sirloin is either a compromise steak or a perfect balance, depending on your tastes.

10oz (250g) 22.00	12oz (300g) 28.00
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RIB EYE 8.80 per 100g

Cut from the fore-ribs, it has no bone and is recognised for its fatty flavour.

10oz (250g) 22.00	12oz (300g) 28.00
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All steaks come with a side of fries. Upgrade to sweet potato fries for an extra £1

EXTRAS:

3 king prawn skewer 6.00 2 fried eggs 3.00

SAUCES 2.00

Béarnaise Peppercorn Peppercorn with stilton Café de Paris steak butter