



## MEAT NIGHT

*All our meat, fish and seafood are being carefully selected to offer the highest quality ingredients in respect of sustainable sourcing, breeding and farming practices.*

### APPETISER

Roasted bone marrow  
Herb salad, red onion confit and smoked sea salt

or

Beef steak tartare  
Poached quail egg, salmon roe  
with horseradish cream

### ARTISANAL DRY-AGED BEEF

Porterhouse, Spain (1-1.2kg/ 36oz)  
90-day dry-aged Galician

or

Tomahawk, Ireland (900g/ 32oz)  
28-day dry-aged

### SIDES

Unlimited twice-baked potato  
Unlimited house salad

**1,388** per set

*Please ask your server for the dessert menu*

*Enjoy our Sommelier's selection of red wine or white wine for **88** per glass or **288** per bottle*

*A 10% service charge will be added to your bill  
Please inform your server of any food related allergies*