

STEAK NIGHT EVERY TUESDAY



EAT BETTER

all our menus are designed around sustainable british produce, celebrating local suppliers & seasonality. we are a member of the sustainable restaurant association. we believe in eating better.

better for our environment: sourcing as much as possible from local & sustainable producers, so we access fresh produce with a smaller carbon footprint.

better for our communities: we are proud to be part of the vibrant hitchin community; supporting local charities, forging lasting relationships with local suppliers & colleges.

better for us: creating nourishing dishes that pack a punch on taste & never cut corners on quality.

SOURCING

we partner with burtons butchers from saffron waldon who share our commitment to local sourcing & animal welfare.

predominantly hereford beef & lincoln reds from hertfordshire & norfolk. grass fed 28 day aged as well as 35 day dry aged & using himalayan salt.

STEAK FOR ONE

not into sharing? no problem

8oz 28 day aged hanger	16
8oz 28 day aged sirloin	23
10oz 28 day aged rib eye	28
12oz himalayan salt 30 day aged t-bone	28
16oz priors hall farm pork tomahawk	20

STEAK TO SHARE

The best & the biggest prime cuts, perfect for sharing

16oz chateaubriand	
/ prime centre cut fillet	55
25oz dry aged rib eye on the bone	
/ our signature côte de boeuf	55
36oz dry aged tomahawk	
/ rib steak served on the bone	75

SAUCES

our favourite scratch cooked sauces

peppercorn
béarnaise
confit garlic & parsley butter
chimichurri

BOTTOMLESS FRIES

all our steaks come with bottomless fries included why not upgrade with a twist below?

parmesan & truffle fries	2
rosemary & garlic wedges	2
sautéed potatoes, shallots & parsley	2

EXTRAS

take your steak experience to the next level

caramelised roscoff onions	1
thyme roasted tomatoes	1
fried duck egg	1.5
tempura battered onion rings	2.5

SIDES

life is better with sides

honey roasted root vegetables	4	mac n cheese	3.5
buttered english greens	3.2	creamed spinach	4
house garden salad	3.5	romaine lettuce ceasar wedge	3
wild mushrooms, new potatoes & shallots	4		

please let your server know if you have any allergies or dietary requirements. a full allergen menu is available on request. all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. a discretionary service charge of 10% is added to your bill.