

# 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	16.5
10oz 28 day aged sirloin	24
10oz 28 day aged rib eye	28
12oz himalayan salt 30 day aged t-bone	28

## SAUCES

*our favourite scratch cooked sauces*

peppercorn
béarnaise
confit garlic & parsley butter
chimichurri

## STEAK TO SHARE

*The best & the biggest prime cuts, perfect for sharing*

16oz chateaubriand / prime centre cut fillet	60
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

## 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
north sea ½ lobster	15

## 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 you your bill.