

# STEAK NIGHT

*Every Friday*

*Our signature steak frites or Suffolk pork cutlet and a glass of wine*  
*24.95*

*Aubrey Allen's grass-fed steaks are dry-aged for a minimum of 21 days creating a tender cut full of flavour*

**Grosvenor Collection steak frites**, 28 day dry aged rump steak, covered in our new house green pepper sauce, beef dripping skin on fries (\*gf)

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**Suffolk pork cutlet**, Cajun rub, bourbon glazed apple, beef dripping skin on fries (\*gf)

*Enjoy your steak with a medium glass of:*

**Finca Valero Tempranillo Garnacha** | a smooth easy drink red with black fruit flavours and a hint of spice

**Finca Valero Macabeo** | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

*Or delve into our cellars and upgrade your wine to one of our hand selected favourites*

**Catena**, Vista Flores, Malbec (175ml)

*£5 supplement*

**Spy Valley**, Sauvignon Blanc (175ml)

*£5 supplement*

v = vegetarian ve = vegan gf = gluten free

\*ve = can be adapted to vegan on request \*gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.  
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.

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**Upgrade to 28 day dry aged ribeye steak**, chimichurri, beef dripping skin on fries (\*gf)  
- £8 supplement

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-

**Upgrade to 12oz sirloin steak**, bone marrow butter, beef dripping skin on fries (\*gf)  
- £8 supplement

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