

# Dry aged beef Christmas feasting menu

4 course sharing style menu £52 per person

Our beef is dry aged on site in specially designed meat aging fridges for a minimum of 45 days.

Using Himalayan pink salt blocks, the flavour of the beef intensifies over time to create a truly unique product. We allow for 250-300g of beef per person (bone in).

Larger cuts or whole joints available on request.

*We ask that a minimum of 5 people have the menu.*



## STARTERS

*To be shared by the table*

**Cornish crab on toast**

**Oak smoked salmon**

pickled cucumber, dill, buttermilk dressing, watercress, toast

**Chicken liver parfait**

onion marmalade, cornichons, toasted brioche

**Hummus**

pickles, crisp breads

## MAINS

*Served family style*

**45 Day Dry Aged Rib of Beef**

beef dripping roast potatoes, roast winter roots, winter greens, bone marrow & red wine gravy

## PUDDINGS

*To be shared by the table*

**Steamed Christmas pudding**

vanilla custard, brandy butter

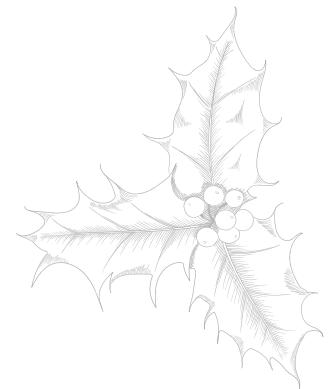
**Chocolate nemesis**

crème fraîche, lime

## AFTERS

**Mince pies & clotted cream**

**Stilton, crackers & chutney**



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU