



AGED

STEAKHOUSE



Christmas
À La Carte Menu

2 COURSES | £45 - 3 COURSES | £50

STARTERS

Dynamite Prawns

Crispy prawns tossed in our signature spicy mayo, finished with sesame and chives

Grilled Halloumi with Chilli Honey

Chargrilled halloumi drizzled with warm chilli honey and pomegranate pearls.

Crispy Baby Calamari

Golden-fried calamari served with garlic aioli and fresh lemon.

MAINS

All mains served with buttery mash & tenderstem broccoli

28-Day Aged Sirloin (250g)

Classic cut, served with creamy peppercorn sauce.

Fillet (250g) +£10

Tender and refined, paired with a rich Béarnaise sauce.

Dry-Aged Ribeye (250g) +£8

Beautifully marbled and full of flavour, finished with fresh chimichurri.

Braised Lamb Shank

Slow-braised lamb shank infused with aromatic harissa, garlic and herbs.
Served with buttery mash and a rich jus reduction.

Christmas Chicken Supreme

Pan-roasted chicken breast with harissa butter herb sauce and buttery mash.

Grilled Sea Bass Fillet

Delicately seared sea bass with lemon herb butter sauce.

Aged Xmas Double Beef Burger & Fries

Double beef patties with aged cheddar, caramelised onions, lettuce, tomato and house sauce.

DESSERTS

Warm Sticky Toffee Pudding

Rich date sponge with warm toffee sauce and vanilla ice cream.

Chocolate Fondant with Salted Caramel Sauce

Molten chocolate centre with a touch of salted caramel indulgence.

Chocolate Brownie with Madagascan Vanilla Ice Cream

Fudgy brownie served warm with premium vanilla ice cream.

Classic Tiramisu (Homemade)

Espresso-soaked sponge layered with mascarpone cream and cocoa dust.