

# **Steak Night Menu**

*All our Beef is sourced from Waterford Farm, in Kirkby Malzeard. Waterford Farm are a 3<sup>rd</sup> generation Farmer and 2<sup>nd</sup> generation Butcher who rear their cattle to the highest possible standards. The joints of beef specifically selected by our Head Chef and are hung in a special fridge lined with Himalayan Pink Salt for up to 55 days. Hanging the beef for this period aids the maturity process and gives the meat a unique quality in texture and taste which we are proud to serve in both our Brasserie and also our 4 Rosette Burlington Restaurant.*

All prices are based on two guests sharing a platter.

Choose 1 cut – 1 sauce & 2 sides

*All served with Field Mushrooms, Confit Tomato & Beer Battered Onion Rings*

## **Our Cut Choices**

16oz Rump £35

Porterhouse £46

Côte de Boeuf £60

## **Side Orders**

Skinny Fries

Fat Chips

Ratte Potatoes

Rocket, Parmesan & Pine Nuts

Creamy Leeks

Curly Kale

## **Sauces**

Peppercorn

Béarnaise

Red Wine Jus

Burlington Relish

Why Not Try...

## ***#108 Bourgogne Rouge, Olivier Leflaive, Burgundy - £37.75***

Highly perfumed, elegant forest fruits marry with spice and earthy characteristics. This Pinot Noir matches perfectly with our Beef.