

Steak Night Menu

All our Beef is sourced from Waterford Farm, in Kirkby Malzeard. Waterford Farm are a 3rd generation Farmer and 2nd generation Butcher who rear their cattle to the highest possible standards. The joints of beef specifically selected by our Head Chef, Sean Pleasants, and are hung in a special fridge lined with Himalayan Pink Salt for 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 3 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 £40

Porterhouse £60

Côte de Boeuf £70

Side Orders

Fat Chips/ Skinny Fries

Wilted Greens

Buttered Jersey Royals

Rocket & Parmesan Salad

Sun blushed Tomato & Olive Salad

Sauces

Peppercorn

Red Wine Jus

Mushroom & Madeira

Béarnaise