

# Steak and Company

## While You Wait

 **PIRANI, PROSECCO DOC EXTRA DRY, ITALY** 7.50 (125ML)

**NEGRONI** 12.00

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**NOCELLARA OLIVES** 4.50 VE

**SWEET PICANTE PEPPERS WITH CREAM CHEESE** 7.95 V

## Starters

 **CARPACCIO OF BEEF** 14.00  
TRUFFLE MAYONNAISE, WALNUTS, PARMESAN AND ROCKET SALAD

**BUFFALO-SAUCE CAULIFLOWER** 9.50 VE  
COLOURFUL CAULIFLOWER, PICKLED VEGETABLE RIBBONS, SOYA YOGURT

**BURRATA** 11.50 V  
SPICED TOMATO AND PEACH CHUTNEY, AGED BALSAMIC, BASIL OIL

**IBERICO HAM & MOZZARELLA CROQUETTES** 11.50  
CARAMELISED ONION PURÉE, SMOKED PAPRIKA

 **GARLIC & CHILLI PRAWNS** 12.00  
TIGER PRAWNS, GARLIC AND CHILLI BUTTER

**YELLOWFIN TUNA TATAKI** 13.00  
SESAME SOY DRESSING, SPRING ONION

**CHEESEBURGER SPRING ROLLS** 11.00  
MUSTARD MAYONNAISE

## Summer Specials

**HEIRLOOM TOMATOES ON TOAST** 10.00 V  
OLIVE BAGUETTE, BRITISH GOATS CURD,  
BALSAMIC VINEGAR, MICRO HERBS

**PAN-FRIED ATLANTIC SEABASS FILLET** 24.00  
NEW BABY POTATOES, ORANGE SEGMENTS, FENNEL,  
GREEN BEANS, LIGHT VINAIGRETTE DRESSING

**LAVENDER & BLUEBERRY GELATO** 7.50 V

## Sides

**SHOESTRING FRIES** 5.00 VE

**CHIPS WITH SEA SALT** 5.00 VE

**SWEET POTATO FRIES** 5.00 VE

**TOMATO & ONION SALAD** 5.00 VE

**FIELD GREEN SALAD** 5.00 VE

**CHARRED BROCCOLI** 5.00

**MAC & CHEESE** 5.00

**BREAD SELECTION** 5.00 V

## House Steaks

OUR AWARD-WINNING BUTCHER, HAS CAREFULLY SELECTED THE FINEST RANGE OF BLACK ANGUS SOUTH AMERICAN, 28 DAY AGED BEEF.

**FILLET** 8 OZ 29.00 / 10 OZ 35.00

**SIRLOIN** 10 OZ 27.00 / 12 OZ 29.00

**RIBEYE** 10 OZ 26.00 / 12 OZ 28.00

**RUMP** 10 OZ 23.00

## Steak Stones

 **SLICED FILLET STEAK** 10 OZ 43.00

**RIBEYE STEAK** 10 OZ 37.00

SERVED WITH SEASONING SALT, A SAUCE, AND BUTTER

OUR FAMOUS HOT STONE ALLOWS YOU TO COOK TO YOUR PERSONAL PERFECTION

## Speciality Steaks

OUR FINEST SELECTION OF BEEF FROM AROUND THE WORLD.

**CASTERBRIDGE WEST COUNTRY PGI FILLET** 10 OZ 45.00  
21-DAY AGED, GRASS-FED, PROTECTED GEOGRAPHICAL INDICATOR STATUS

**VAL PADANA RIBEYE** 10 OZ 45.00  
45-DAY AGED, GRASS-FED, BIANCA PADANA RETIRED PARMESAN DAIRY COWS

 **BRITISH SURREY FARM CÔTE DE BOEUF** 14 OZ 39.00  
21-DAY AGED, GRASS-FED, PRIME STEER RIBEYE ON THE BONE

**CHOCOLATE-FED AYRSHIRE FILLET** 10 OZ 45.00  
30-DAY AGED, BEST STEAK AT WORLD STEAK CHALLENGE 2021

 **USDA PRIME NEW YORK STRIP** 10 OZ 43.00  
28-DAY AGED, GRAIN-FED, HORMONE-FREE AMERICAN SIRLOIN

**IRISH ANGUS TOMAHAWK** 32 OZ 75.00  
28-DAY AGED, GRASS & BARLEY-FED, LARGE RIBEYE ON THE BONE

## Sauces

**BÉARNAISE** 3.50

**GREEN PEPPERCORN** 3.50

**MUSHROOM** 3.50

**BONE MARROW &**

**RED WINE JUS** 3.50

## Butters

**GARLIC & PARSLEY** 3.00

**CAFÉ DE PARIS** 3.00

**ROQUEFORT** 3.00

## Mains

**BEER BATTERED FISH & CHIPS** 19.50  
TARTAR SAUCE

 **28-DAY AGED GRASS-FED BEEF BURGER** 19.50  
MUSTARD MAYONNAISE, GEM LETTUCE, GRUYÈRE CHEESE, BACON KETCHUP

**BEYOND MEAT BURGER** 19.50 VE  
MUSHROOM KETCHUP

**BBQ PORK RIBS** 25.00  
BARBECUE SAUCE

**GRILLED GARLIC & MISO CHICKEN** 19.50  
PICKLED CARROTS AND DAIKON RADISH RIBBONS, AJI YOGHURT

 **CHICKEN SCHNITZEL** 19.00  
PARMESAN AND ROCKET SALAD, CRANBERRY SAUCE

**CAESAR SALAD** 15.50 / CHICKEN +4.50 / PRAWNS +5.00  
SOURDOUGH CROUTONS, ANCHOVIES AND PARMESAN DRESSING

## Desserts

**CHOCOLATE FONDANT** 8.50 V  
VANILLA GELATO

**LEMON TARTE** 8.50  
RASPBERRY & CREME FRAICHE

## Drinks

### Summer Specials

**THE GARDEN PARTY** 13.00  
WHITLEY NEILL BLOOD ORANGE GIN,  
RASPBERRY, ELDERFLOWER, PROSECCO

**LA SEGRETA, GRILLO (WHITE)**  
SICILY, ITALY 2022  
9.50 / 13.95 / 40.00

**STRAWBERRY FIELDS** 13.00  
DEAD MAN'S FINGERS SPICED RUM,  
STRAWBERRY BALSAMIC, GRAPEFRUIT

**LOUIS TÊTE, GAMAY (RED)**  
BEAUJOLAIS VILLAGES, FRANCE 2021  
11.00 / 14.95 / 42.50

### Cocktails

**THE MATINEE** 15.00  
WHITLEY NEILL GIN, BOTANICAL LIQUEUR,  
FIG & THYME SYRUP, LEMON JUICE

**THE KING'S HIGHBALL** 15.00  
ROOSTER ROJO TEQUILA, CHOCOLATE  
BITTERS, PINEAPPLE SODA, AGAVE

**White Wines** 175ml / 250ml / bottle

**ALTOZANO, VERDEJO**  
CASTILLO, SPAIN - 2022  
7.95 / 9.95 / 24.50

**MONOPOLIO, PINOT GRIGIO**  
VENEZIE, ITALY - 2021  
9.00 / 11.50 / 29.00

**YEALANDS, SAUVIGNON BLANC**  
MARLBOROUGH, NEW ZEALAND - 2021  
10.00 / 13.50 / 34.00

**Red Wines** 175ml / 250ml / bottle


**BERONIA ESPECIAL CRIANZA**  
RIOJA, SPAIN - 2018  
10.00 / 13.50 / 37.50


**WILLUNGA 100, SHIRAZ**  
MCLAREN VALE, AUSTRALIA - 2021  
10.50 / 14.50 / 38.50

**AREYNA, MALBEC**  
MENDOZA, ARGENTINA - 2021  
11.00 / 15.25 / 41.50



Scan the QR code for allergens

 @steakandco

 steakandcompany.co.uk

V VEGETARIAN - VE VEGAN

If you suffer from any allergies to ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.