PRE-DRINKS

POMEGRANATE SPRITZ 10.00 An antioxidant drink with aperol. pomegrante juice and Prosecco

LYCHINI

A fruity and scrumptious fizz made with lychee, rose and Prosecco

9.50 APPLE-RITIF

11.00 A smooth and delicate drink with Japanese gin, honey and apple

SMOKED CHERRY MARGARITA 11.50

A twist on the classic margarita with zesty

cherry liqueur, tequila and smoked salt rim

NIBBLES

OLIVES ® 5.00 Stone-in Amfissa, Nocellara, Kalamata

SOURDOUGH Award winning Peter Cooks bread,

smoked butte SWEETCORN RIBLETS @ 5.50

Fried strips of sweet corn, ranch dressing

PORK SCRATCHINGS @ 6.00 Homemade pork strips with house seasoning

CHORIZO & CHEESE

Chorizo & aged cheese croquettes, saffron mayo

EN STEAK

OYSTERS

NATURAL®

½ dozen 18.00 1 dozen 31.00

9.50

100.00

72.00

British oysters, with shallot vinegar, fresh lemon and tabasco

1/2 dozen 24 00 **BAKED OYSTERS** 1 dozen 41.50

Charcoal baked British oysters with garlic butter & herb crumbs

STARTERS & SHARERS

YUZU CHICKEN BITES ® 9.75 Crispy fried chicken and yuzu kosho mayonnaise

BABA-AUBERGINE & Fire-roasted aubergine, sweet onions, walnut,

CAESAR SALAD 8 00 Little gem lettuce, aged cheese, egg (with/without anchovies - your choice)

vegan cashew nut cream, mint oil

CHARCUTERIE BOARD Assorted cured & dried meats,

7.50 per person (minimum 2 people) smoked almond, olives, sourdough

13.00

BONE MARROW

Roasted over fire, topped with chorizo,

chimichurri and toasts

STEAK TARTARE half / whole 13.50 / 24.00 Dry-aged beef fillet, egg yolk and toasts

CALAMARI STRIPS Golden garlic dip, coriander & lime

OCTOPUS LEGS ⊗ 13.60 Grilled tender octopus legs, baby potatoes &

paprika sauce 17.00

TUNA TATAKI Seared sustainable tuna, mango, avocado, garlic crisps, ponzu sauce

STEAKS

We take great pride in sourcing only the highest quality meat from award-winning butchers in Herefordshire, as well as certified Japanese Wagyu and Kobe beef. All cuts are grilled over **charcoal** and **cherry wood** which gives a delicate smoky flavour!

HEREFORD ®

Our beef is from Hereford cattle, all natural, grass-fed, dry-aged for a minimum of 21 days. Served with a butter and a sauce of your choice

Fillet 200g 34.50 The most tender part, exceptionally lean

Recommended rare

Sirloin 250g 28. Well marbled with a great layered top fat 28.50 Recommended medium rare

Rump 300g Full of flavour, firm and juicy steak Recommended medium

Ribeye 300g Most marbled with lots of fat, lots of flavour Recommended medium

LARGE CUTS ®

Dry-gaed for a minimum of 31 days and our meats are cut freshly everyday. Large cuts will vary in weight and suitable for two to share or for the hungry one. All served with two butters, two sauces, chips and salad.

Please check the BUTCHER'S BOARD for today's weight

Chateaubriand 15.75 / 100g

A very lean, tender cut from the fillet with delicate flavour. Recommended rare

T-bone 9.50 / 100a A huge steak that has sirloin and fillet either side of the bone ... an absolute classic and a must try! Recommended medium - medium rare

Tomahawk 11.50 / 100a

A huge bone in ribeye which has a generous marbling which makes it rich, tender, juicy and full of fantastic flavour. Recommended medium

WAGYU BEEF ® TASTE THE WORLD'S BEST BEEF!

Wagyu, meaning "Japanese cattle" - Meticulous breeding yields beautiful marbling, resulting in incredibly tender and exquisite meat, offering a luxurious culinary delight.

All served on a hot stone board with grilled tenderstem broccoli, confit potatoes and a sauce of your choice.

Wagyu Sirloin A5 97.00 Kagoshima. Japan BMS 8+ 150g

Wagyu Ribeye A5 Kagoshima, Japan BMS 8+ 150g

Fuji Wagyu Sirloin Full-breed Japanese Wagyu crossed with Holstein cattle. Full flavour, soft in texture

Grade B3 KOBE BEEF

Japan BMS 12+ coming soon! The best of the best!

Garlic & parsley / Red chilli / Blue cheese / Lemon & tarragon BUTTER 🗷 1.50

Peppercorn ®/ Béarnaise ®/ Blue cheese / Chimichurri ®/ Bone marrow gravy ®/ Wild garlic mushroom ®

Bone marrow 6.00 / Two fried eggs 3.50 / King prawns 9.00

MAINS

EN SIGNATURE BURGER 16.95

Dry aged beef patty, bacon, caramelised onions, melted cheese, served with fries

LAMB RUMP 200g ⊗ Pan fried juicy lamb rump, cauliflower purée, peas & mint. Recommended medium-rare

CHICKEN SUPREME @

18.90

Free range chicken breast with romesco sauce, potato, aged cheese

WHOLE FISH ®

market price

Fresh fish from British daily market, cooked over fire with seasonal vegetables and new potatoes. Please ask your server for today's fish

CAULIFLOWER FOUR WAYS @ 15.50

Chargrilled, tempura, puré, pickled, all to celebrate this amazing vegetable

GRILLED HISPIS CABBAGE 16.95

Cabbage, potato, red bell pepper sauce, crispy onions, aged cheese

5.50

SIDES

SKIN-ON CHIPS & 4.95

NEW POTATOES **®** Herb butter

GARDEN SALAD Olive oil, pomegranate vinegar

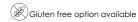
TOMATO SALAD ®€ Mixed tomatoes, house dressing, pistachio, basil

CHARGRILLED VEGETABLES * 5.95 Dressed in chimichurri sauce

THAI NOODLE SALAD ® Cold vermicelli noodles, peanut dressing, coriander, chili

MAC AND CHEESE Mixed cheeses, crispy onions

CONFIT POTATOES ® 6.00 Layers of potato with butter, slow baked overnight and deep fried - results in crunchy and almost creamy centre. A must try!



22.00

SAUCES

EXTRAS &



For allergies, intolerances and sensitivities, please let us know before ordering your food.



A forward-thinking, fast growing family-run business.

After EN Sushi as Hereford's first sushi restaurant (2019) & EN BBQ as Herefordshire's first Korean BBQ (2021), it's now time for EN Steak! Led by Chef Owner Pampi and her dedicated team, EN Steak promises to deliver a culinary experience like no other.

At EN Steak, we take great pride in sourcing only the highest quality meat from award-winning farms in Herefordshire, as well as certified Japanese Wagyu with the finest cuts of Kobe beef. Our commitment to excellence ensuring that every bite you take is bursting with flavour, tenderness, and juiciness.