

PRE-DRINKS

- POMEGRANATE SPRITZ 10.00
An antioxidant drink with aperol, pomegranate juice and Prosecco
- LYCHINI 9.50
A fruity and scrumptious fizz made with lychee, rose and Prosecco

NIBBLES

- OLIVES 5.00
Stone-in Amfissa, Nocellara, Kalamata
- SOURDOUGH 5.95
Award winning Peter Cooks bread, smoked butter
- SWEETCORN RIBLETS 5.50
Fried strips of sweet corn, ranch dressing

STARTERS & SHARERS

- YUZU CHICKEN BITES 9.75
Crispy fried chicken and yuzu kosho mayonnaise
- BABA-AUBERGINE 9.75
Fire-roasted aubergine, sweet onions, walnut, vegan cashew nut cream, mint oil
- CAESAR SALAD 8.00
Little gem lettuce, aged cheese, egg (with/without anchovies - your choice)

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 28.50
Well marbled with a great layered top fat
Recommended medium rare
- Rump 300g 22.00
Full of flavour, firm and juicy steak
Recommended medium
- Ribeye 300g 35.00
Most marbled with lots of fat, lots of flavour
Recommended medium

- BUTTER 1.50
- SAUCES 3.50
- EXTRAS

- SMOKED CHERRY MARGARITA 11.50
A twist on the classic margarita with zesty cherry liqueur, tequila and smoked salt rim
- APPLE-RITIF 11.00
A smooth and delicate drink with Japanese gin, honey and apple

- PORK SCRATCHINGS 6.00
Homemade pork strips with house seasoning
- CHORIZO & CHEESE 6.00
Chorizo & aged cheese croquettes, saffron mayo

- CHARCUTERIE BOARD 7.50 per person (minimum 2 people)
Assorted cured & dried meats, smoked almond, olives, sourdough.
- BONE MARROW 13.00
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

- LARGE CUTS
Dry-aged 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 / 100g
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 / 100g
A huge bone in ribeye which has a generous marbling which makes it rich, tender, juicy and full of fantastic flavour. Recommended medium

- Garlic & parsley / Red chilli / Blue cheese / Lemon & tarragon
- 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 27.00
Pan fried juicy lamb rump, cauliflower purée, peas & mint. Recommended medium-rare

SIDES

- SKIN-ON CHIPS 4.95
Seasalt
- NEW POTATOES 4.50
Herb butter
- GARDEN SALAD 4.50
Olive oil, pomegranate vinegar
- TOMATO SALAD 4.95
Mixed tomatoes, house dressing, pistachio, basil

- CHARGRILLED VEGETABLES 5.95
Dressed in chimichurri sauce
- THAI NOODLE SALAD 5.50
Cold vermicelli noodles, peanut dressing, coriander, chili



OYSTERS

- NATURAL 18.00 / 31.00
British oysters, with shallot vinegar, fresh lemon and tabasco
- BAKED OYSTERS 24.00 / 41.50
Charcoal baked British oysters with garlic butter & herb crumbs

- CALAMARI STRIPS 9.50
Golden garlic dip, coriander & lime
- OCTOPUS LEGS 13.60
Grilled tender octopus legs, baby potatoes & paprika sauce
- TUNA TATAKI 17.00
Seared sustainable tuna, mango, avocado, garlic crisps, ponzu sauce

- 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 100.00
Kagoshima, Japan BMS 8+ 150g
- Fuji Wagyu Sirloin 72.00
Full-breed Japanese Wagyu crossed with Holstein cattle. Full flavour, soft in texture Grade B3 250g

- KOBE BEEF coming soon!
Japan BMS 12+ 150g
The best of the best!

- 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

- MAC AND CHEESE 5.95
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!

Gluten free option available Vegan For allergies, intolerances and sensitivities, please let us know before ordering your food.

We are cashless, apologies for any inconvenience this may cause. An optional service charge of 12.5% will be added to your bill which goes to all of the team in the restaurant. For tables over 6 people a 12.5% service charge will be placed on the bill.



Proud to be independent!

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.