



THE MEAT CABINET

We dry age all of our big cut steaks in our very own meat cabinet for a minimum of 28 days, using Himalayan salts to organically remove the excess moisture for the perfect big cut.

All big cut sharing steaks come with two portions of fries.

TOMAHAWK 7.00 per 100g

The tomahawk steak is an on the bone rib steak, cut from the fore-rib with the rib bone left in place. As it is a bone-in rib steak, it has quite a large amount of inner-muscular fat, which gives it loads of flavour when cooked.

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|----------------------|----------------------|---------------------|-----------------------|-----------------------|-----------------------|
| 32oz (800g) 56.00 | 36oz (900g) 63.00 | 40oz (1kg) 70.00 | 44oz (1.1kg) 77.00 | 48oz (1.2kg) 84.00 | 52oz (1.3kg) 91.00 |
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ENTRECÔTE 7.00 per 100g

Located between the rib and the rump, the sirloin on the bone is well flavoured and lean with a fat layer on the outer edge.

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|----------------------|----------------------|---------------------|-----------------------|-----------------------|-----------------------|
| 32oz (800g) 56.00 | 36oz (900g) 63.00 | 40oz (1kg) 70.00 | 44oz (1.1kg) 77.00 | 48oz (1.2kg) 84.00 | 52oz (1.3kg) 91.00 |
|----------------------|----------------------|---------------------|-----------------------|-----------------------|-----------------------|

T-BONE 7.00 per 100g

T-Bone steaks are a fillet mignon and strip sirloin in one steak. The Mimosa T-Bone is two steaks in one.

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| 24oz (600g) 42.00 | 28oz (700g) 49.00 | 32oz (800g) 56.00 | 36oz (900g) 63.00 | 40oz (1kg) 70.00 |
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PORTERHOUSE 8.00 per 100g

With all the taste and tenderness of the T-Bone, this cut is normally twice the size of the T-Bone and perfect for sharing.

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| 32oz (800g) 64.00 | 36oz (900g) 72.00 | 40oz (1kg) 80.00 | 44oz (1.1kg) 88.00 | 48oz (1.2kg) 96.00 |
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CHATEAUBRIAND 14.00 per 100g

The Chateaubriand is the prized cut from the fillet head. Deliciously soft and tender, it's best served medium rare. Near heart shaped when sliced, the meat has a sublime, subtle flavour.

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| 20oz (500g) 70.00 | 24oz (600g) 84.00 | 28oz (700g) 98.00 | 32oz (800g) 112.00 |
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All individual steaks come with a side of fries.

FILLET 14.00 per 100g

The most prized cut of beef for many, the fillet is extremely tender and melts in the mouth.

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| 8oz (200g) 28.00 | 10oz (250g) 35.00 |
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RUMP 7.33 per 100g

It is often considered a good steak for flavour, moderately tender and low on fat content.

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| 12oz (300g) 22.00 | 16oz (400g) 27.00 |
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SIRLOIN 8.80 per 100g

Located between the rib and the rump, the sirloin is lean and tender with a fat layer on the outer edge.

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| 10oz (250g) 22.00 | 12oz (300g) 28.00 |
|----------------------|----------------------|

RIB EYE 8.80 per 100g

Cut from the fore-ribs, it has no bone and is recognised for its fatty flavour.

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| 10oz (250g) 22.00 | 12oz (300g) 28.00 |
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ADDITIONS

- Two fried eggs 3.00
- Three king prawn skewer 6.00
- Upgrade to sweet potato fries 1.00

SAUCES 2.00

- Béarnaise
- Peppercorn
- Peppercorn with Stilton
- Café de Paris steak butter

SIDE DISHES 3.45

- French fries
- Chunky chips
- House Salad
- Caesar Salad
- Sweet potato fries 4.45
- Mashed potato
- Battered onion rings
- Dauphinoise potatoes
- Garlic mushrooms
- Tenderstem broccoli
- Coconut Rice

If you have any dietary requirements or food allergies please make us aware prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.