

STEAK NIGHT

SNACKS

Greek green olives **5.5**

Lievito sourdough & butter **4.5**

Hummus, za'atar, focaccia **6**

TO START

Corn ribs, tahini mayo **8**

Monkfish scampi, seaweed tartar sauce **14**

Burrata, walnut pesto, focaccia **12**

Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

Slow cooked courgettes, goats curd, chilli, mint, crispy onions **12**

Linguine, confit tomato, salsa verde, parmesan **17**

STEAKS

Air-dried Hereford beef sourced from Origin Butchers

8oz Rump **28**

10oz Sirloin **32**

10oz Ribeye **38**

add on peppercorn sauce **3.50**

All steaks served with sun blushed tomatoes & parmesan salad, skin on fries

SIDES

Skin on fries with Wraxall seasoning **4.5**

add on aioli **1.5**

Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8**

Waffles, stracciatella ice cream, burnt butter caramel **9**

Vanilla Basque cheesecake, strawberries **9**

Brickell's ice cream, per scoop **3**

Vanilla bean, ricotta stracciatella or roasted strawberries



A discretionary service charge of 10% will be added to your bill, 100% of which is split fairly between the team. Bills inclusive of VAT.

Please let a member of the Wraxall Team know if you have any food allergies or dietary requirements, Allergen Information will be provided upon request.