

STEAK NIGHT

SNACKS

Greek green olives **5**
Lievito sourdough & butter **4.5**
Hummus, za'atar, focaccia **6**

TO START

Corn ribs, tahini mayo **8**
Burrata, roast grapes, radicchio, honey, fennel **12**
Nashville hot chicken strips, ranch **11**
Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **11.5**

Tagliatelle, slow cooked courgettes, chilli, mint stracciatella **19**

STEAKS

Air-dried Hereford beef sourced from Origin Butchers

8oz Rump **28**
10oz Sirloin **32**
10oz Ribeye **38**
add on peppercorn sauce **3.5**

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 **8.5**
Waffles, stracciatella ice cream, burnt butter caramel **9**
Chocolate cake, cream **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.

