STEAK NIGHT

SNACKS

Greek green olives **5**
Lievito sourdough & butter **4.5**
Today's hummus, focaccia **6**

TO START

Corn ribs, tahini mayo **8**
Burrata, roast grapes, honey, fennel, focaccia **12**
Pork belly bites, Asian glaze, sesame, spring onions, pickled ginger **12.5**
Crayfish brioche roll, gem lettuce, Marie rose sauce **16**
Monkfish skewer, lemon aioli **16**

Tagliatelle, wild mushroom, truffle, tarragon, parmesan **19.5**

STEAKS

Air-dried Hereford beef sourced from Origin Butchers

8oz Rump **32**
8oz Sirloin **36**
8oz Ribeye **40**
add on peppercorn sauce **3.5**
All steaks served with parmesan salad and skin on fries

SIDES

Skin on fries with Wraxall seasoning **4.5**
add on nduja mayo **1.5**
Charles Dowding's garden leaves, parmesan **5.5**

DESSERTS

Chocolate and hazelnut filled doughnuts **8.5**
Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**
Dark chocolate, cranberry and pistachio brownie, white chocolate chiboust, chocolate cremeux, passionfruit sorbet **13.5**
Brickell's ice cream, per scoop **3**
Vanilla bean, salted caramel, ricotta stracciatella or mint chocolate chip



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.