



## STEAK MENU GLUTEN FREE QUALITY PRIME CUTS

Dry Aged Grass Fed Welsh Black Beef

All Served with Garlic Butter, Vine Tomatoes, Mushrooms & Tripled Cooked Chunky Chips

**Add Scallops £4 Add Whole Grilled Giant Tiger Prawn £4**

**10oz Welsh Fillet £30**

Cut from the beef tenderloin, this most tender of cuts is recommended medium rare

**8oz Welsh Fillet £25**

The most tender steak regarded by many as the premium cut and recommended rare

**16oz Welsh Ribeye £25**

Fine marbling results in an intensely packed flavour, recommended medium

**16oz Welsh Sirloin £25**

A delicate flavour balanced with a firmer texture, recommended medium rare

**10oz Welsh Ribeye £20**

Bursting with flavour and almost as tender as fillet, recommended medium

**10oz Welsh Sirloin £20**

A delicate flavour balanced with a firmer texture, recommended medium rare

**Creamy Stilton, Béarnaise, Hollandaise, Peppercorn, £3**

**Side orders £3**

**Coleslaw, Onion rings, Roasted Med Veg, French Fries, Chunky Chips, Side Salad**

**Cheesy Chips £3.50**

**Autumn Offer £5 off any Steak\***



Welsh Black thrives on rough upland terrain, converting sparse pasture into exquisite beef. Historically, this heritage beast would be driven by drovers from the hills and mountains of Wales. Expect beef of unique character, with deep, well developed flavour, making this meat ideal for slow cooks, in addition to steaks.

**Interesting Fact:** The Welsh Black is a dual-purpose breed one of the oldest in Britain going back to pre-Roman times. The Welsh Black was a prized possession of Britain's people upon the invasion of the Saxons

Dry aging is the process by which large cuts of beef are aged for anywhere from several weeks to several months before being trimmed and cut into steaks. It's a process that not only helps the steak develop flavor, but also makes it far more tender than it would be completely fresh. **Interesting Fact:** Did you know? Polmard, éleveur boucher France sells most dry aged beef in the world 18years old- 2000 vintage cote de boeuf (rib steak)

Dishes may contain nut/nut derivatives. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. We used locally sourced and local produce where possible

**\*Steak Menu Offer is not valid with Gourmet Society or Hi-Life Card**

### Hand Picked Vegetables at Windsor Fruit Stores

11 Windsor Arcade, Windsor Road  
Penarth, CF64 1JA

