

WALMER CASTLE

FREEHOUSE EST. 1845

STEAK NIGHT

Wednesday 16th September

CENTER-CUT FILLET OF BEEF, 250g,
34 DAY AGED, RAYNHAM ESTATE, NORFOLK, ANGUS X HEREFORD CROSS
£70

Individual steaks are served with a choice of sauce and a side.

TO SHARE

T-BONE STEAK, 850g,
34 DAY AGED, RAYNHAM ESTATE, NORFOLK, ANGUS X HEREFORD CROSS
£130

PICANHA 1kg | 2kg
34 DAY AGED, STERLING, SCOTLAND, ANGUS X HEREFORD CROSS
£100 per Kg

All sharing steaks are served a choice of two sides, bearnaise sauce, chimichurri and a parsley & garlic butter

SIDES

CHUNKY CHIPS
GREEN BEANS, hazelnuts, chives
BITTER LEAF SALAD, fig leaf dressing
TRUFFLE AND PARMESAN FRIES (£3 Supplement)
DIRTY MASH, crispy bacon, red wine sauce, Parmesan (£6 Supplement)

*Additional Sauces £3 each
Additional Sides £6 each (+ supplement)*

WINES

	Carafe	Bottle
RED		
001 PRIORAT NORAY, SUSTAINABLE FARMING, ROCA DE LES DOZE, Spain, 2014	£29.3	£40
003 CHIANTI CLASSICO RISERVA, CASTELLO VICCHIAMAGGIO, Italy 2019	£38	£52
005 SANGIOVESE, TENUTA BIODINAMICA MARA, EMILIA ROMAGNA, Italy 2019 x4	£44	£60
WHITE		
011 GRECO DI TUFO DOCG, SUSTAINABLE, CANTINA SANPAOLO, Campania, Italy 2023x26	£29.3	£40
014 SANFORD CHARDONNAY, STA. RITA HILLS	£55	£80
FINE RED		
811 CHATEAU LEOVILLE BARTON, SAINT JULIEN, France 2006	£193	£350
811 DOMAINE DROUHIN-LAROZE CHAMBERTIN CLOS-DE-BEZE CRU, France 2012	£220	£400
817 MAISON ROCHE DE BELLENE, BONNES MARES, GRAND CRU, France 2010	£305	£550

V: Vegetarian Vg: Vegan Gf: Gluten free
All dairy products are pasteurised

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.