

Blanchette

EVERY SUNDAY, MONDAY & TUESDAY

Choose your Steak:

From Award Winning Butcher Aubrey Allen

38 day dry aged beef 20 oz T-bone Steak £46

38 day dry aged 20 oz Cote de Boeuf £35

38 day dry aged beef 10 oz Sirloin on the Bone £19.95

38 day dry aged beef 10 oz Rump Cap Steak £19.95

Choose your Sauce:

Sauce Poivrade or Sauce Bordelaise

Side Dish

Roasted Bone Marrow and Brioche Crumbs £5.5

Aged Beef Fat Pommes Pont Neuf £4

Grilled Tenderstem Broccoli with Truffle Honey Dressing £6.75

Frites & Bearnaise £4

The Dry Aging Process...

Dry aging is a process whereby beef is stored in purpose-built climate-controlled chambers for several weeks at near freezing temperatures.

The key effects of dry aging are the concentration of natural flavour via the evaporation of moisture from the meat, and secondly the tenderization of the meat through the proliferation of natural enzymes that break down tough connective tissue. The resulting meat has excellent texture and superior flavour.