WELLINGTON ARMS

GRILL NIGHT

Bavette 170g *27*
The "butcher's cut", a flavourful, flat cut of beef known for its depth of flavour

Sirloin 224g *36*
A prime cut of beef prized for its robust flavour and firm but tender texture

Châteaubriand 500g *95*
Chateaubriand is the most luxurious and tender centre fillet of beef, often described as the "aristocrat" of steaks

Côte de Boeuf 350g *65*
Ribeye steak on the bone

All served with thick cut chips and peppercorn sauce

See board for todays special cuts

SIDES

Braised Red Cabbage, bay leaf, cranberries V *5*
Clotted Cream Mash, caramlised onions, chives V *6*
Buttered New Potatoes, fresh mint, lemon V *6.5*
Caesar Salad, charred croutons, parmesan *5* ADD ANCHOVIES 2
Creamed Spinach, crispy garlic V *5*

WINE PAIRINGS

Why not pair with one of our wines...

	175ML	250ML	750ML
DOURO 'ESTEVA', CASA FERREIRINHA Portugal Ripe, spicy, smooth	*9.1*	*13.1*	*38*
CABERNET SAUVIGNON, MONTES ALPHA Colchagua Valley | Chile Blackcurrant, cedar, full bodied			*60*
SAINT-GEORGES-SAINT-ÉMILION, CHÂTEAU MACQUIN Bordeaux | France Plum, blackberry, subtle oak			*61*
CÔTES-DU-RHÔNE 'COUDOULET DE BEAUCASTEL', CHÂTEAU DE BEAUCASTEL Southern Rhône | France Dark fruits, herbs, pepper			*90*

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request. V = vegetarian. VE = vegan. *VE = can de adapted to vegan. An optional 12.5% service charge will be added to your bill