



SUMMER SPECIAL

TOMAHAWK STEAK FOR TWO (GF) 99

Prime Ribeye on the Bone, an indulgent feast, made to share

Flame-grilled to perfection after a marinade of fresh herbs, garlic and cracked pepper

*Served with chef's triple-cooked chips, roasted vine-ripened cherry tomatoes, a crisp garden salad
and a rich peppercorn sauce*

Limited availability daily – When it's gone, it's gone.

Please allow 25-30 minutes cooking time

Recommended Wine Pairing

CHÂTEAU TAYET CUVÉE PRESTIGE BORDEAUX SUPÉRIEUR 75cl Bottle 45.75

A bold, elegant Bordeaux from Margaux, France.

Notes of black fruit, black olives, and a whisper of tobacco, with silky tannins and a finish that lingers

The perfect companion to your Tomahawk experience

GF - GLUTEN-FREE

If you have any dietary requirements or require allergen information, please ask your server.

A discretionary 10% service charge will be added to your final account.