

## POP UP KITCHEN NIGHT

Monday 26<sup>th</sup> November 2018 5:00pm – 9:30pm

Venue – The Flyford Arms, Old Hill, Worcestershire, WR7 4DA

### Openers

Marinated Olives & Homemade Focaccia With hummus & herb oil (V)	5
Beef Carpaccio With parmesan, caper & mustard dressing	7.5
Smoked Salmon, Avocado & Feta Salad	6

### Grill

All served chargrilled with roasted red onion, skin on fries, tarragon flat mushroom & parmesan salad

\*CM - Chef Matts Recommended Choice Of Cut

\*CA – Chef Andys Choice Of Cut

\*BG – Master Butcher Gezz’s Choice Of Cut

\*CD – Chef Deans Choice Of Cut

### FIRST CHOOSE YOUR PREFERRED CUT & WEIGHT:

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
<b>BUTCHERS CUT</b>	8	10	12	14	16	20	24
<b>SIRLOIN</b>	16	20	24	28	32	40	48
<b>FILLET *CM</b>	22	27.5	33	38.5	CHATEAUBRIAND TO SHARE *CA 50	-	-

### NOW FINISH YOUR STEAK OFF WITH THE PERFECT SAUCE ONLY 2

Pink peppercorn & cognac, Roquefort with rosemary & crème fraiche, cream of mushroom

### \*\*AUBREY ALLEN CUTS\*\* By Appointment To Her Majesty The Queen

**16oz T – Bone** One half Sirloin & one half Fillet Mignon. Considered one of the highest quality cuts & cooked 26

on the bone so the meat will be full of flavour & not dry out. Perfectly suited to Med / Rare on our chargrill \*CD

**SHARING Tomahawk** Make a presence with this mouth-watering on the bone rib steak. Served medium rare \*BG

**40oz 2 People 25 PP 80oz 4 People 22.5 PP**

### From The Opposite Side Of The Kitchen

Roasted Mediterranean Vegetable Risotto served with marinated feta (V)	9.5
Sides Super green medley / Creamed spinach / Skin On Fries / Focaccia Bread / Mediterranean Vegetables	2.75