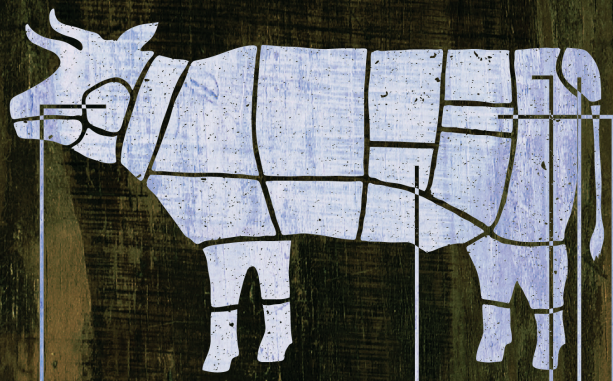
STEAK *Night* TASTER



Farm to Fork

A showcase of locally reared beef & produce. Lovingly & professionally reared to offer well marbled & flavoursome meat. We are proud to serve Limousin beef from:

Steven Prime
San Fari Ann Farm, Doverage

Richard Aldridge
Field Farm, Worthing

BAVETTE
Beef tartar, egg yolk, shallot

OXTAIL
French onion broth, caramelised onion, thyme

CHEEK
Ox cheek croquette, Boot Beer rarebit, pickled walnut

RUMP
30 day dry-aged rump cap, oyster mushroom, gremolata

FILLET
Beef Wellington, creamed potatoes, roast garlic, bone marrow sauce

ADD DESSERT
Cheese plate (£8 SUPP)
Tiramisu cheesecake (£5 SUPP)

THURS 15TH AUG
5 courses 34.99

Harpurs
MELBOURNE

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