



Wagyu Festival - October 1st - 31st

Wagyu translates into Japanese cattle - 'wa' means 'Japanese' and 'gyu' means 'cattle'

Our Wagyu herds have lived a charmed life. The herds are fed on a diet of grains, racehorse grass and hay, supplemented with beer. The cattle have regular massages, which is believed to improve the quality of the meat by increasing the fat marbling. This gives the beef a wonderful texture and extraordinary succulence for which Wagyu is renowned. Enjoy!

Wagyu Steak

Both steaks come with a roasted tomato and Portobello mushroom and a choice of chunky chips, fries, creamy mash potato or mixed salad.

Sirloin 7oz - **£23.00**

Rib-Eye 8oz - **£21.00**

Wagyu & Lobster / Tiger Prawn Deluxe

Choose your steak & add flamed tiger prawns **£5.90** or 1/2 lobster **£12.50** served with Bearnaise sauce

Wagyu Burger

The Wagyu beef burger (home made), tomato relish & fries **£14.50**

Wagyu Steak Tartare

Finely chopped Wagyu steak, seasoned and topped with a raw quails egg, served with toast **£8.50**

The Cabin Grill - for all Steak and Seafood lovers...

Some dishes may contain nuts

A discretionary service charge of 12.5% will be added to your bill