



EN STEAK

Christmas 2026 MENU

2 course £42.50 Per person

STARTERS

Baked Camembert (*)

Garlic & rosemary baked Camembert, served with toasted sourdough and chutney.

King Prawn Cocktail (*)

King prawns with Marie Rose sauce, crisp Little Gem, lemon, seeded brown bread & butter.

Herefordshire Beef & Bone Marrow (GF)

Slow-cooked Herefordshire beef in rich bone marrow gravy on a crispy potato rösti.

Duck & Orange Pâté (*)

Smoked duck liver pâté with orange glaze, Melba toast, dressed green leaves.

HEREFORD STEAKS (*)

Our hand-selected Herefordshire beef is dry-aged for a minimum of 30 days, then cooked over charcoal for that unmistakable EN STEAK flavour.

MADE FOR SHARING — TASTE DIFFERENT CUTS

Enjoy 1.2kg of our signature cuts, made for sharing between four.

All boards are served with handmade beef croquettes, crispy onion rings, roasted cherry tomatoes, dressed watercress, triple-cooked chips, house salad and EN gravy.

THE CLASSIC (SHARING BOARD FOR 4)

900g T-Bone & 300g Rump

A T-Bone steak with tender fillet on one side and sirloin on the other, paired with a 300g rump. The perfect feast for sharing.

THE PREMIUM (SHARING BOARD FOR 4)

900g Côte de Boeuf & 300g Sirloin

Richly marbled, bone-in Côte de Boeuf paired with a 300g sirloin. The ultimate feast for sharing.
(+ £5.00 per person)

PREFER YOUR OWN?

Sirloin 250g (+ £4.50 Supps)

Well marbled with a great layered top fat.

Rump 300g

Full of flavour, firm and juicy steak

STEAK EXTRAS...

Pigs in Blankets (N) £6 // Half Bone Marrow (GF) £6 // Garlic King Prawns (GF) £7 // Steak sauce (GF) £2.75 // Extra Beer-battered Onion Rings £4.50

OTHER MAINS

Turkey Roulade (GF)

Turkey fillet filled with pork, sage & onion stuffing, wrapped in smoked streaky bacon, served with roasted baby potatoes, winter vegetables and EN gravy.

Sweet Potato & Chickpea Loaf (GF)(VE)

Baked sweet potato, chickpea, red lentils and caramelised onions, served with triple-cooked chips, winter greens and cranberry gravy.

Scottish Salmon (GF)

Pan-fried salmon fillet, new potatoes, buttered leeks and a dill & tarragon cream sauce.

Coronation Lamb Burger (*)

170g British lamb patty with coronation mayo, lettuce, cucumber and onion bhaji in a brioche bun, served with mint & apple slaw and skin-on fries.

FESTIVE SIDES

Traditional Pigs in Blankets (*)

EN Gravy Dip
£6

Four-Cheese Cauliflower

Mixed cheese, crispy onions
£6.50

Black Pudding & Apple Croquettes

Charcoal-roasted apple sauce
£5.50

Truffle & Parmesan Potatoes (GF)

Roasted baby potatoes, parmesan
£6.50

Roasted Winter Vegetables (GF)

Maple & wholegrain mustard glaze
£6

DESSERTS

Complete your festive feast with something sweet.

Mango & Passionfruit Mousse (GF)

Creamy mango mousse with passionfruit coulis and fresh passionfruit.
£7.50

Christmas Pudding (GF)

Traditional Christmas pudding with warm brandy sauce or pouring cream.
£7.50

Salted Caramel Millionaire Tart (VE) (GF)

Buttery biscuit base, rich caramel, chocolate ganache and a golden finish.
£8.00

Cheese Board (*)

Selection of cheeses, crackers and chutney.
£13.50

AFTER-DINNER COCKTAILS £8.00

Espresso Martini

The perfect after-dinner pick-me-up.

Sticky Date Martini

Sticky toffee pudding in a glass.

Mulled Wine Sangria

Fruity, festive & warmly spiced.

VE - Vegan GF - Gluten Free * - Gluten Free Option Available N - Contains Nuts
Please let us know of any dietary requirements or allergies when placing your pre-order so our team can advise you accordingly.

An optional 12.5% service charge will be added to your bill, which goes to all of the team



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