

Freehouse of the Year
(Winner East Midlands & East Anglia & National Finalist)



THE BLACK BULL STEAK CLUB



EVERY THURSDAY, FRIDAY & SATURDAY

1. CHOOSE YOUR STEAK

- all Herefordshire breed, 28 day matured & locally sourced by Burtons from Saffron Walden
- flavour and tenderness is rated out of 5; cooking recommendation (M) see key in section 2
- cut location on animal (Cut #1) see diagram bottom of page

FILLET STEAK (6 OZ) £26

- most tender of the tenderloin (cut #1)
- tenderloin runs along both sides of the spine
- Flavour 2; Tender 5; recommended R/MR/M

BAVETTE STEAK (8 OZ) £14

- from the flank muscle (cut #4)
- more chewing is rewarded with more flavour
- Flavour 5; Tender 2; offered R/MR **ONLY**

RIBEYE STEAK (10 OZ) £23

- from the ribs, forward of the sirloin (cut #11)
- marbled complexion, tender & flavourful
- Flavour 4; Tender 4; recommended MR/M

T-BONE STEAK (12 OZ) £26

- from between the sirloin and ribs (cut #10)
- sirloin & fillet on either side of the bone
- Flavour 5; Tender 4; recommended MR

RUMP STEAK (10 OZ) £17

- from the lower back (cut #2)
- Flavour 5; Tender 3; recommended MR/M

SIRLOIN STEAK (8OZ) £21

- from the ribs, behind the ribeye (cut #10)
- well marbled & very tender
- Flavour 4; Tender 4; recommended MR/M

2. HOW WOULD YOU LIKE YOUR STEAK DONE?

- Blue (B): "moo!"
- Rare (R): red centre; soft
- Medium Rare (MR): warm red centre; firmer
- Medium (M): pink; firm
- Medium Well (MW): slightly pink centre; firm
- Well Done (WD): grey-brown throughout; very firm

3. CHOOSE A SAUCE? £1

- Peppercorn
- Blue Cheese
- Garlic Butter
- Béarnaise (shallot, chervil, peppercorn & tarragon)

4. CHOOSE A SIDE DISH? (all steaks come with mushroom, tomato & a choice of chips)

Choose Hand-cut 9 Stack Chunky Chips or Skinny Fries - included

Extras @ £3:

- Coleslaw
- Onion Rings
- Truffled Mac & Cheese
- Rocket, Parmesan, Truffle oil
- Mixed Leaf Salad
- Courgette & Tomato Gratin

DO YOU HAVE A FAVOURITE STEAK?

Just pre-order (48 hours min) what you like and we will source and price for you, eg

- Chateaubriand to share
- Hanger steak
- 180g T-Bone (for one / to share)
- 40 week hung sirloin

LOCATION OF CUTS OF MEAT

