

# THE AMHERST INN

SEAL CHART

## STEAK MENU

All of our steaks are served with skinny fries, beef tomato & a flat mushroom  
Upgrade to rustic thick-cut chips or sweet potatoes fries for +1

### 10z Sirloin 25

28 day dry aged

Cut from the mid- back between the ribs and rump, the Sirloin steak is characterised by its beefy flavour and good amount of marbling. This cut is also known for its tenderness.

*Recommended cook: rare · Perfect with: El Meson Rioja Reserva*

### 8oz Rump 18 | 14oz Rump 26

35 day wet aged

Cut from the back end of the cow, this muscle is frequently used which means the rump steak is not as tender as some of the other cuts and is very lean.

*Recommended cook: medium · Perfect with: Don Aparo Malbec*

### 10oz Ribeye 27.50

35 day wet aged

The Ribeye is generally considered to be the most flavourful steak due to the marbling throughout. The muscle from where the ribeye is cut, isn't used often so the meat is very tender.

*Recommended cook: medium-rare · Perfect with: Hartenberg Cabernet Sauvignon*

### 20oz Bone in Sirloin 28

28 day dry aged

Cut from the mid- back between the ribs and rump, the Sirloin steak is characterised by its beefy flavour and good amount of marbling. This cut is also known for its tenderness.

*Recommended cook: rare · Perfect with: El Meson Rioja Reserva*

### 8oz Fillet 35

28 day wet aged

The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut. It is also very lean, with minimal marbling which means that it is not as flavoursome as other cuts.

*Recommended cook: rare · Perfect with: Alameda Merlot*

### 24oz T-Bone 35

35 day dry aged

The T-Bone Steak is cut from the Sirloin and is comprised of sirloin and fillet separated by the T shaped bone. The pairing of the fillet and sirloin means that the T-bone steak has a lot of flavour.

*Recommended cook: medium-rare · Perfect with: The Wrong'un Shiraz*

### 35oz Tomahawk to share 65

35 day dry aged

Minimum 40 minute cooking time

The tomahawk steak is a ribeye beef steak specifically cut with at least five inches of rib bone left intact. This gives the steak its signature flavour and unique look and makes it a highly marbled, exquisitely tender and flavourful steak.

*Recommended cook: medium · Perfect with: Felino Cabernet Sauvignon*

### 16oz Chateaubriand to share 60

28 day wet aged

Minimum 40 minute cooking time

A chateaubriand is a tender, decadent piece of beef perfect for special occasions, well known for being lean and succulent. It is cut from the tenderloin, which is part of the loin, the same as the filet mignon.

*Recommended cook: rare · Perfect with: Chateau Treytins, Montagne Saint Emilion*

## STEAK EXTRAS & SIDES

Peppercorn sauce 2.50 gf

Blue cheese & garlic 2.50 gf

Mixed leaf salad 3.50 gf

Onion rings 4.50

Red wine jus 2.50 gf

Bearnaise 2.50 gf

Scampi (6 pieces) 5.5

v vegetarian · ve vegan · gf gluten free · gf\* gluten free available

"We don't do fast food. We do good food as fast as we can"

Before you order any food or drinks, please speak to a member of staff if you have any food allergies or intolerances. Despite our best efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

\*Awarded 2 stars in the Great Taste Awards 2022 and winner of Kent Prepared Food of the Year 2022

\*\*Awarded Bronze in British Pie Awards 2023