

ERUBI

THURSDAY STEAK NIGHT

2 STEAKS & A BOTTLE OF HOUSE WINE FROM £45
CHOOSE FROM PINOT GRIGIO, PINOT BLUSH OR MERLOT

STARTERS

SOUP OF THE DAY (v) | 6.5

Our homemade soup of the day with a nice wedge of crusty bread and butter.

KOREAN CHICKEN BITES | 8

Chunks of buttermilk chicken in a homemade Korean sauce

WILD GARLIC MUSHROOMS (v) | 7.5

Wild mushrooms in a garlic cream, sourdough, watercress.

PRAWN COCKTAIL (v) | 8.5

Cocktail prawns in our signature Marie Rose sauce, little gem

STEAKS

We source all our meat from the verdant pastures of North Yorkshire and age it for a minimum of 28 days to achieve perfect tenderness and a deep, distinctive flavour.

WHAT'S YOUR IDEAL STEAK? All our steaks are served with oven roasted tomato & field mushroom, the rest is up to you.

1. HOW WOULD YOU LIKE YOUR STEAK?

BLUE	Red throughout
RARE	Mostly red, with a hint of pink
MEDIUM RARE	Mostly pink with a hint of red
MEDIUM	A central pink band
MEDIUM WELL	A hint of pink
WELL DONE	Brown throughout

2. PICK A SIDE

PROPER CHIPS
SKIN ON FRIES
JACKET POTATO
SAUTEED GREENS &
CHANTENAY CARROTS
HOUSE SALAD

3. ADD A SAUCE

CHOOSE FROM: BLUE CHEESE
PEPPERCORN
GRAVY
BEARNAISE
ALL SAUCES | 2.0 EXTRA

8oz FLAT IRON | 18 2 FOR £45

Tender, flavourful, and well-marbled.

10oz RUMP | 24 +5

Full of flavour, lean and firm.

10oz RIB-EYE | 28 +9

Tender, flavourful with rich marbling.

6oz CENTER CUT FILLET | 30

+10

The most tender steak, from the centre of the barrel

JUICY MARBLES PLANT BASED FILLET | 18 2 FOR £45

Velvety texture, tender, with crisp golden crust.

CORN FED FREE RANGE CHICKEN BREAST | 18 2 FOR £45

Distinctive golden hue and richer, succulent taste.

RESERVE YOUR CUT

48 HOURS AHEAD FOR THE SPECIAL OCCASION

All the cuts below are pre-order only, if your already here why not consider one for your next visit?

16oz CHATEUBRIAND | 70

Soft and tender with a sublime, subtle flavour.

20oz T-BONE | 55

A short loin cut combining the bold strip and delicate filet, divided by the signature T-shaped bone.

24oz SIRLOIN | 60

A robust, full-flavoured cut from the upper loin, prized for its firm texture and hearty character.

30oz TOMAHAWK | 75

A dramatic bone-in ribeye, richly marbled and full of deep, smoky flavour.

20oz COTE DE BOEUF | 55

A thick, bone-in rib steak offering rich, buttery flavour and exceptional tenderness.

THE BUTCHERS BLOCK | 80

A showcase of premium cuts - 10oz Ribeye, 10oz Rump, and 6oz Fillet - each expertly grilled to highlight its unique character. Served with your choice of three sides and three house sauces.

WHOLE LOBSTER THERMIDOR | 65

Whole lobster baked in a brandy cream and mustard sauce, finished with a golden gratinéed cheese crust.

DESSERTS

STICKY TOFFEE PEAR PUDDING, CLOTTED CREAM 9.5

YUZU & RASPBERRY PANACOTTA 9.5

PEAR & GINGER CRUMBLE, OATS, GRANOLA, VANILLA CUSTARD 9.5