

Steak at Nunsmere Hall

Steaks from the Great Tasting Meat Company

“Our Beef Cattle are raised on the banks of Ellesmere lake Shropshire, grazing ancient grass lands full of herbs and wild flowers. The wonderful ancient mixed diet creates Fabulous tasting Beef. Reducing transport distances to our dedicated abattoir enables the animals to arrive stress free and relaxed. All our carcasses are hung for at least 21 days.”

“Quality is defined by compassionately reared animals which result in great depths of flavour”

Andrew Jackson - The Great Tasting Meat Company

Sirloin Steak

Favourite of King Henry VII - so he knighted it!
£15.75

Rump Steak

The most flavoursome steak
£14.50

Rib-Eye

Lovely soft fat running throughout the meat - melts in the mouth
£17.50

Pavé Rump

*Square piece of Rump with a cap of fat,
some say more flavour than a fillet*
£12.50

**Served with hand cut chips, roast flat mushroom,
oven roast thyme & garlic tomato,
fine bean & spinach fricassee, red onion marmalade
and a choice of Béarnaise or Madeira & Green Peppercorn Sauce**



Please note there will be a discretionary 10% service charge added to your bill