



## WAGYU CUTS

EXCEPTIONAL WAGYU, COOKED OVER FIRE

### MAINS

We source our British Wagyu from Warrendale Farms, Yorkshire, selected for its exceptional marbling and depth of flavour.

Grilled over high heat and finished with beef butter, served with chimichurri, and garlic & herb sautéed potatoes.

**230g Wagyu Rump** (GF) 30  
lean cut, clean beef flavour

**230g Wagyu Flat Iron** (GF) 38  
finely marbled, buttery texture

**230g Wagyu Ribeye** (GF) 40  
richly marbled, full-bodied

#### Wagyu Reserve Special

Each week we showcase a different Wagyu cut, chosen to highlight the versatility of the breed and its renowned tenderness across all cuts. Ask your server about this week's Wagyu reserve special.

#### Enhance Your Wagyu 3.50

add Stilton blue cheese sauce (GF) or whisky green peppercorn (GF)

### FROM THE GRILL

#### Chargrilled Picanha Skewer (GF) 24.95

rump cap, green peppers & red onions, miso glaze, spring onion, garlic & herb sautéed potatoes

### SIDES

All sides £4 each or any three for £9

Skin on Fries - Chilli butter corn on the cob - Tomato & Red Onion Salad - Garlic & Herb Glazed Mushrooms - Beer battered Onion Rings  
Cavolo Nero & Tenderstem Broccoli, Garlic & Lemon



## ALLERGENS

SCAN TO VIEW ALLERGEN & NUTRITION INFORMATION

#### FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

#### PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.

This is split equally between all team members.

If you would like it removing please speak to your server.



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