

STEAK NIGHTS @ PALLANT

THE CUTS

Fillet

Still regarded by many as the king of steaks, this is a prime cut and extremely popular. From the lower middle of the back, it does very little work which makes for an extremely tender steak. With very little fat, this is a cut which requires little cooking.

Rump

A classic steak, cut from the rear of a cow, it is a muscle which is used a lot during its lifetime. What it can lack in tenderness it more than makes up for in flavour. Rump has proved a popular cut for both steaks and roasts in restaurants due to its versatility and affordability.

Jacobs Ladder

Also known as a short rib, this cut requires long slow cooking on the bone to produce a tender, melt in the mouth piece of beef. It is slowly braised and then cooked in a glaze for maximum flavour and tenderness.

Hanger Steak

Also known as an onglet steak, this is the cut often taken home by butchers, unfortunately for them it has become more popular in restaurants due to its intense flavour. Hanger steak requires fast cooking on a high heat and should be eaten rare or medium rare otherwise the meat can become tough.

Rib-Eye

Rib eye steaks have a lovely rich flavour due to its intense marbling of fat. When cooked, this fat melted into the meat guaranteeing a tasty and succulent steak. To get this fat melting into the steak, we recommend eating it medium.

WINE PAIRING

Finca Antigua Garnacha, Spain Castilla-La Mancha

High aromatic intensity with initial hints of mineral, violets and ripe red berries. Notes of Indian ink and subtle nuances of new oak, tobacco and breadcrumbs. with a velvety, full mouthfeel.

125ml - £4.60/175ml - £6.20/750ml bottle - £24.50

Norton Lo Tengo - Malbec, Argentina

Rich ruby red in color with purple hints. Fresh fruit, cinnamon and cherry aromas. Very attractive velvety feel on the palate, delicious finish.

125ml - £4.90/175ml - £6.90/750ml - £27.50