



# STEAK MASTERCLASS

Enjoy a journey through all the cuts of our grass-fed, home-reared beef and indulge in the perfect wine flight.

## — CUT —

Join our Head Butcher, Craig Midwood and learn how to butcher our Award-winning Beef and where and how we get our most succulent cuts.

## — COOK —

Head Chef Dominic Lenihan will then prepare these special cuts in the restaurant for you to taste.

## — PAIR —

Our expert wine supplier Dinah Kinnear from Walker & Wodehouse will guide you through a red wine flight to perfectly match each cut of meat.

## — MENU —

*Finger Food & Wine Cocktails*

### STEAK

*Skirt / Rump / Rib Eye / Fillet*

### SAUCES

*Bearnaise / Peppercorn / Chimichuri /  
Cafe d'Paris butter*

### SIDES

*Sprouting Broccoli / Triple Cooked Chips /  
Cauliflower Cheese*

### DESSERT

*Kirkheaton Mess*

THUR 17TH OCT 2019

Masterclass starts 7.30pm

£55 PER HEAD

Price includes butchery and cooking demonstrations and all of the above menu, plus wine tasting throughout the evening (5 different delicious wines). Very limited numbers, so booking essential.

Contact Marcus on: [marcus@hinchliffes.com](mailto:marcus@hinchliffes.com)  
or call: 07902 384 007

— THE —

RUSTY BULL

