



STEAK MASTERCLASS

From butcher to plate, a perfect night
for the Steak and Wine connoisseur

THURSDAY 8TH OCTOBER

6.30pm to 8.30pm

— £55 PER HEAD —

Finger food on arrival

Head butcher masterclass

Buffet style Steak tasting with all the extras

Four Wines perfectly paired with your meal

Plus: Special offer on Wines and Steaks to take
away exclusively for the night.

— CUT —

Join our Head Butcher, Sean Tyndall and learn how
to butcher our Award-winning Beef — as well as
how we choose the most succulent cuts.

— COOK —

Head Chef Ashley Hart 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

STEAK

Skirt / Rump / Rib Eye / Fillet

SAUCES

Béarnaise / Peppercorn / Chimichurri

SIDES

Sprouting Broccoli / Triple Cooked Chips / Cauliflower Cheese

DESSERT

Sticky Toffee Pudding, Vanilla Ice Cream & Honeycomb Crumble

— THE —

RUSTY BULL



To book, contact Marcus or Maria on: marcus@hinchliffes.com / 01484 668949
Very limited numbers, booking essential.