

ROCKSALT

FOLKESTONE

THURSDAY STEAK NIGHT

All our beef is 32-day dry-aged from grass-fed, native British Isles cattle raised by Millers of Speyside in the Cairngorm National Park, Scotland.

THIS WEEK'S STEAKS

All served with skin-on chips and watercress

INDIVIDUAL

8 oz Sirloin **24.5** | 8 oz Bavette **24.5** | 7 oz Fillet **39.5**

TO SHARE

1 kg T-bone **90** | Rib on the bone **95**
(minimum 45 minutes waiting time)

CHOICE OF SAUCE

Peppercorn | Béarnaise | Garlic & Herb Butter | Kentish Blue Cheese

OPTIONAL SIDES

5 EACH

Beer-Battered Onions | Baked Mac'n'Cheese | Mixed Seasonal Greens
Church Farm Mixed Leaf Salad, Mustard Vinaigrette
Star Anise & Cardamom Spiced Carrots

STEAK NIGHT SPECIAL

59 FOR TWO PEOPLE

**INCLUDES TWO STEAKS OF YOUR CHOICE (SIRLOIN OR BAVETTE)
AND BOTTLE OF HOUSE WINE TO SHARE**

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A discretionary gratuity of 12.5% will be added to your bill. All prices include VAT

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GET TO KNOW YOUR CUTS

SIRLOIN

Cut from the rear of the cow, between the ribs and the rump. Known for its flavour, sirloin is lean and juicy and moderately tender.

Best cooked medium rare.

BAVETTE

Also known as flank and cut from the cow's lower abdomen, bavette has a delicate texture and is full of rich, beefy flavour.

Best cooked medium.

FILLET

Cut from the tenderloin along the lower middle of the back of the animal, the fillet is prized as the leanest & most tender cut.

Best cooked rare or medium rare.

T-BONE

A prime cut of beef that's a combination of tender fillet and flavourful sirloin separated by a T-shaped bone. A real treat!

Best cooked medium-rare.

RIB ON THE BONE

An absolute showstopper and ideal to share, the rib has a rich, hearty flavour with notes of nuttiness and sweetness.

Requires longer cooking and resting time for perfect results.

RECOMMENDED WINES

175 ML GLASS | BOTTLE

T'Air D'Oc Syrah, Domaine Gayda, Languedoc-Roussillon, France **8 | 33.5**

Grenache, Willunga 100, 2022, McLaren Vale, Australia **10 | 40.5**

Malbec 'Mil Historias,' Altolandon, La Mancha, Spain **11.5 | 50**

Pavillon de Leoville Poyferre, Saint Julien, 2016 **20.5 | 87.5**

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