



Our Salt Moss & Dry Aged Steak Specials.....

Choose your Premium Award Winning Butchers Steak:

Rump Steak (180g) £19.00

Sirloin Steak (220g) £22.50

Ribe Eye Steak (220g) £24.00

All Chargrilled to your liking and served with

Grilled Tomato, Grilled Flat Cap Mushroom, Hand Battered Onion Rings

And your choice of:

Chunky Chips / French Fries

Or Sweet Potato Fries (£1.50 Supplement)

Add a Sauce:

Creamy Wild Mushroom / Pink & Green peppercorn /
Wholegrain Mustard & Whiskey / Stilton & Chive)

£3.00

Please note: All steaks and accompaniments are subject to availability



A note from our Master Butchers.....

Why salt moss ageing?

As the original 'dry aged company', we knew we needed to do something even better. This is why we decided to create our own new and unique Salt Moss chambers (caves) using handcrafted seaweed salt bricks – bringing the Irish sea to the Irish land. Pioneered and perfected by our own Kettle experts, it is a one-of-a-kind taste.

How it works

While the meat is cocooned in our chambers, it naturally continues to breathe whilst in an aerobic and naked form. As the walls are hygroscopic in nature, they draw moisture towards them, yet allow it to pass through and leave the chill environment. The beef is brought under a more stable control, quicker than a non-Salt Aged alternative, and due to high potassium levels in the walls, the dry culture within the chill is maintained and self-managed.

The unrivalled taste

Our Salt Moss Ageing process concentrates the flavour of the meat and almost renders the fat to a dry flakiness. Loins and ribs are also cocooned which relaxes the muscles to create an exquisitely tender eating experience. The dry nature of Salt Aged beef enables it to caramelize quickly on the pan, sealing and locking in the sweet yet nutty beefiness. The colour profile is that of treacle – rich and dark.

Our premium steaks are prepared with love by our dedicated chef team to tantalise your taste buds.....