

San Sebastian Steakout Experience

Price:£55.00

Inspired by our visit to Casa Julian in the Basque region in Northern Spain. (Price shown is minimum price per person. Menu can be tailored to suit.)

Delicious well prepared local scotch beef marinated in Blackthorn Salt - pure and natural sea salt flakes extracted from the shores of Ayr.

Steaks are cooked slowly on the Flames to somewhere close to medium rare unless you instruct us otherwise.

200g of steak pp (or request more).

Choose from: Ribeye, Sirloin or Fillet

served with Drambuie & Peppercorn Sauce and our house speciality San Sebastian Hot Honey Jus.

Sides of -

Mini Fondant Potato

Seared Asparagus & Tenderstem wrapped in Serrano Ham

Mixed Padron & Baby Peppers charred on the flames

Glazed Carrot Wedges
Crunchy Coleslaw
Crusty Bread

A sweet package can be added on for £6pp more

Choose from Cheesecake, Sticky Toffee Pudding, Churros & Dips, Chocolate Brownies and Bubble Waffles.

We supply all crockery and cutlery or disposables and do all the washing up leaving you no hassle quality time with your guests!

A team of bar staff can also be supplied on a pay per hour basis.