

# GREENS RESTAURANT

## STEAK MENU

All our beef is locally sourced by *Buxton Butchers* and is 28 day dry-aged to ensure maximum tenderness and concentration of flavour

**8oz SIRLOIN 23.50**

**8oz RIB-EYE 24.50**

**7oz FILLET 29.50**



All served with garlic butter, hand-cut chips and mixed leaves  
(Swap chips for olive oil mash/dauphinoise for an extra £1 / 1.50)

### SAUCE/GLAZE

Peppercorn sauce   Hollandaise   Blue cheese glaze   2.45

### SIDES

Tenderstem broccoli w/ ricotta and lemon oil   4.50

Buttered rainbow chard   3.25

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