WORLD'S®
101
BEST

STEAK
RESTAURANTS

At Lutyens Grill, ranked No. 35 in the World's 101 Best Steak Restaurants list, we focus on natural farming methods and high-quality cuts. Our Prime Rib is sourced from Herons Farm in Coggeshall, Essex, known for native breeds and carefully reared beef. It's dry-aged for 45 days, then slow-roasted for six hours in our house seasoning, to bring out depth and flavour before being carved in the restaurant.

LUTYENS GRILL

STARTERS

Burrata, tomato relish, sourdough crumb (v)

Hand-carved smoked salmon

Dressed oysters

Lutyens steak tartare

½ grilled lobster, garlic butter

UNLIMITED PRIME RIB
CARVED FROM THE TROLLEY

Slow roasted shorthorn prime rib
aged 45 days

Served with red wine jus, mashed potato and creamed spinach

DESSERT

Chocolate mousse, Kirsch sponge

Creme caramel, cherry

Sticky toffee pudding, vanilla ice cream

£100 per person

Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients.
There is a discretionary 14.5% service charge added to your bill, all of which is distributed among staff.
All above prices are inclusive of VAT.