

The Clive Arms

LUDLOW

We have the following steak cuts on offer tonight. Our Butcher, John Brereton, will talk you through the different cuts to help you choose your perfect meat. Choose your weight and cooking preference and we will do the rest...

Beef

Sirloin

Sirloin steaks are cut from the rump end of the striploin, located along the spine in the hindquarter and running from the ribs to the rump. Coming from muscles that do less work, sirloin steaks have less fat and connective tissue making them lean, notably tender and juicy.

Ranch

The Ranch steak comes from the chuck cut of a cow, namely the shoulder.

Fillet

Fillet steak is cut from one of only two tenderloins that sit along the spine. Because it's from a muscle that does the least amount of work, it has little or no connective tissue or fat. The most premium and tender, lean and juicy cut with a delicate flavour, it has a melt-in-the-mouth texture.

Bavette

"Bavette" is the French name for the flank steak. This steak is sourced from the underbelly and is generally quite long and flat. It is known to be very rich in flavour and relatively loose - almost crumbling in texture.

Rump

A tasty and lean steak from the lower back area of the animal. The rump is a boneless five-muscled primal that sits between the sirloin and topside. A great all-rounder steak, rump is a little firmer in texture.

Onglet

"Onglet" is the French name for a cut more commonly known in English as hanger steak. This rather forgotten choice is a flat cut from the diaphragm or lower belly. It's totally unworked so is very tender, with an intensely beefy taste.

T-bone

The T-bone is a very large and tasty steak made up of two cuts of steak separated by a T shaped bone (thoracic vertebrae bone). This steak offers the best of both worlds: the taste of the sirloin and the tenderness of the fillet.

Ribeye

A large, tasty and tender steak from the rib section of the cow. The ideal cut of beef when it comes to tenderness and texture. Usually has a high degree of marbling, a desirable dispersion of fat throughout the steak resulting in a more juicy and flavourful steak.

Flat iron

A tasty and fashionable steak from the 'feather' muscle in the shoulder area of the animal. This steak is marbled and succulent. The flat iron steak is produced by seaming the whole oyster blade - it is one of the muscles located within the whole blade, once seamed, the flat iron steak offers excellent flavour and tenderness.

Zabuton

Zabuton Steak in Japanese means "Little Pillow" because it is so immensely marbled with fat that it is soft & tender. Coming from the chuck cut of a cow, namely the shoulder.

Pork

Pork tomahawk

Cut from the rib end of the loin of pork, this cut is very similar to the equivalent cut in beef which would be cote de boeuf just having a long rib bone attached.

Lamb

Lamb leg steak

Lamb leg steaks are prepared from a boneless leg by following its natural seams and trimmed accordingly. Generally, cut around 20mm thick, lamb leg steaks are derived from several different cuts: silverside, knuckle, topside and rump. Flavourful and tender.

Tag us on social media tonight for the chance to win a free ticket to another event on site in 2024.

The cuts - prices per 100g plus £15 for base meal

base meal includes roasted tomato & mushroom, sweet onion confit, chips, watercress, and a sauce of your choice...

Sauces

Bearnaise
Peppercorn
Blue cheese
Roasted garlic butter

Sides

Hand cut chips 4
Fries 3.5
Sourdough bread & Butter 3
Seasonal greens 3.5
Mixed leaf & heritage tomato salad 3.5

