

THE AXE GRILL

PUB & STEAKHOUSE

At The Axe Grill, steak is not a menu item — it is a craft.

We work exclusively with grass-fed and heritage-breed cattle, selected for flavour rather than speed of growth. Every cut is dry-aged for a minimum of 45 days, allowing time to deepen character, soften texture, and develop the natural complexity that only patience can achieve.

Our beef is butchered in-house, seasoned simply, and cooked over intense heat to honour the integrity of the animal. No shortcuts. No disguises. Just honest technique, respect for provenance, and a belief that great steak needs little interference.

We encourage you to share, explore different cuts, and finish boldly — with butter, sauce, and sides designed to complement, never compete.

This is steak as it should be.

FOR THE TABLE

Marinated Nocerella Olives | 6
sun blushed tomatoes

Warm Homemade Focaccia | 7
home churned salted butter

STARTERS

Crayfish and King Prawn Cocktail | 15
buttered brown bread

Devilled Eggs | 12
brown crab remoulade, toasted sour dough

Pigs Head Terrine | 14
Date Puree, homemade mustard fruit puree, burnt shallots

Roast Heritage Beetroot | 12
goats curd, candied walnuts, pickled Grapes Rocket oil (V)

Smoked Haddock Fishcake | 14
poached egg, saffron aioli

Delicata Pumpkin Tartlet | 12
beetroot, orange blossom (V)

SIGNATURE STARTERS

Steak Tartare | 16
cured egg yolk, shallots, blackberries, black garlic, saffron infused sweetcorn risotto, squid ink emulsion
focaccia crute and aphelia Cress

Orkney Scallops | 19
sea herbs

MAINS

Cornish Cod Loin | 32
pea ala Francis, mussel cream sauce

Togarashi Marinated Cauliflower Steak | 21
maple syrup, la fauxmagerie

Salmon Piccata | 29
spinach, crushed potatoes pea velouté

Axe Salad | 19
Rocket, radish, heritage potatoes, roasted red pepper, carrot, beetroot

Classic Caesar Salad | 18
focaccia crute, poached egg, Maple cured bacon, pecorino, gem lettuce

The Axe Grill Burger | 23
Special recipe which we have designed to use the flavoursome beef brisket
250g Homemade brisket burger, Shredded Lettuce, tomato, Comte, onion rings, Fries

THE GRILL

All our beef is grass fed, dry-aged for a minimum of 45 days, intensifying flavour and ensuring exceptional tenderness. Carefully selected from trusted farms using grass-fed and heritage breeds, each cut is grilled over high heat and rested properly to deliver depth, juiciness and balance. Our butchers prepare every steak in-house, daily.

The Axe Grill Steak Guide

Rare – cool red centre · Medium Rare – warm red centre · Medium – warm pink centre · Medium Well – slight pink · Well Done – cooked through

At The Axe Grill, we recommended medium rare to medium for the best experience

New York Strip
200g | 26 300g | 32

Top Rump
200g | 20 300g | 27

Rib Eye
200g | 35 300g | 39

Fillet
250g | 39

Red Poll Bavette
200g | 20 300g | 27

TO SHARE

700g Premium Irish Chateauxbriand | 88

900g Cote De Boeuf | 78

700g Grass Fed Porterhouse | 65

OTHER GRILL FAVOURITES

Cornfed Spring Chicken | 21

Pistachio Crusted Salt Marsh Lamb Rack | 35

300g Blythburgh Pork Cutlet | 21

BUTCHERS CUT OF THE DAY

A limited cut selected daily by our head butcher. Often overlooked, always exceptional — prized for flavour and character. Ask your server for today's cut, weight, and recommended doneness.
Market Price

SAUCES

4.5 EACH

Cafe de Paris Butter
Shallot & Red Wine Butter
Peppercorn
Bearnaise
Garlic and Porcini
Gun Powder Butter

Black Garlic Butter
Horseradish Butter
Mustard Butter
Red Wine Jus
Bordelaise
Chimichurri

A BIT ON THE SIDE

6.5 EACH

Skin on Fries
Cauliflower Cheese
Creamed Spinach
Garlic & Parsley
Mushrooms

Creamy Potatoes
Homemade Cajun Wedges
Axe Side Salad
Gochujang Slaw

SIGNATURE SIDES

7.5 EACH

Beef Fat Chips
Sweet Potato Fries
Suzie Potatoes
Roast Sweet Potato
Truffled Mac & Cheese

Ale Battered Onion Rings
Chilli Tenderstem Broccoli
Green Beans & Shallots
Honey and Thyme Carrots
Parmesan Fries

AXE SUNDAYS - ALMOST AS GOOD AS MUMS ROAST

Many claim to serve the best roast, but let's be honest — nothing ever truly beats the comforting feast Mum's been serving up for generations. At The Axe Grill, we get as close as we dare. Rich gravies, perfectly cooked meat, crisp roast potatoes and all the proper trimmings — made with care, respect, and a healthy dose of nostalgia. It may never quite beat Mum's... but it comes close.