

FOR THE AUTHENTIC

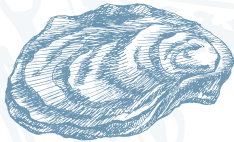
TOMAHAWK



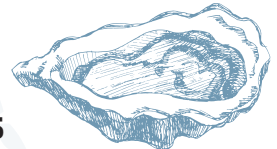
STEAKHOUSE



MEAT CONNOISSEUR



THE OYSTERS



Single **2.65** • ½ Dozen **14** • Dozen **25**

MALDON ROCK



NOSE Brackish.

BODY Very subtle tast of driftwood.

FINISH A slow-burning strong metallic finish which builds to a crescendo.

TEXTURE Chewy and firm.

FLAVOUR ⑨ SALTINESS ⑥ SWEETNESS ④ UMAMI ⑤

CUMBRAE



NOSE An established salty nose.

BODY A deep flavour of wood & nuts.

FINISH Slow coming, durable copper hit.

TEXTURE Firm & meaty.

FLAVOUR ⑦ SALTINESS ⑥ SWEETNESS ⑥ UMAMI ⑧

OYSTER EATERS GUIDE

FLAVOUR

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

Light Full Flavoured

SWEETNESS

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

Light Full Flavoured

SALTINESS

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

Light Full Flavoured

UMAMI

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨

Light Full Flavoured

SAUCES

Lemon & Tabasco • Shallot & Red Wine Vinegar • Sriracha Bloody Mary



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