

YOUR STEAK PACK

Our steak packs have been curated in partnership with local farmers and producers to bring you the very best of Devon.

2 Dartmoor Farm 8oz Ribeye Steaks

Jacket Potatoes

Banana Shallot

Cherry Vine Tomatoes

Mushrooms

Watercress

Chefs Tips

Steaks

Take them out of the fridge 15 minutes before cooking. When ready, season with salt and add a little oil to a pan. Get the pan smoking hot and sear the steaks for a minute each side. Turn down the heat and pop in a sprig of thyme or rosemary with some smashed garlic and a generous amount of butter. Baste the steaks with the butter every 20 seconds, ensuring you turn them over to cook both sides.

Cook for an additional 1 minute for rare, another minute for medium to rare and another minute for well done.

Pop them on a plate, pour over the butter and leave to rest for a few minutes.

Ensure all food is piping hot throughout before serving