HIGHAM FARM

At Higham Farm, we are proud to partner with Warrendale Wagyu, the UK's leading producer of British Wagyu beef.

Founded in Yorkshire, Warrendale collaborates with a network of over 800 UK farmers to produce its signature F1 Wagyu.

By crossing world-class genetics with traditional British dairy cattle, they create a beef that is famously marbled and buttery in texture. For our guests, this means a steak that is high-quality, sustainable, and truly exceptional in flavour.

MENU

HIGHAM FARM

Should you have concerns about a food allergy or intolerance, please speak to a member of our staff before ordering your food and drink.

Please note that a discretionary optional service charge of 10% is added to the bill.

WARRENDALE WAGYU STEAKS

8oz Sirloin £42.00
Enjoy its buttery tenderness, fine marbling and elegant depth of flavour.

6oz Fillet £49.00
Freshly cut from the most tender part, the fillet has a soft, melt-in-the-mouth texture

8oz Ribeye £47.00
Fresh cut from the rib section, this British ribeye has a succulent texture and bold beef flavour.

8oz Rump £28.00
Naturally rich, high-grade marbling melts during cooking, creating a juicy, tender steak.

8oz Flat Iron £30.00
Hand-cut wagyu. Known for its rich marbling and melt-in-the-mouth texture.

INCLUDES YOUR CHOICE OF THREE HOUSE SIDES & SAUCE

FRENCH FRIES
ONION RINGS
GREEN SALAD WITH PARMESAN SHAVINGS
SAUTEED MUSHROOMS
FRIED ONIONS
SEASONAL VEG

CHOOSE YOUR SAUCE

PEPPERCORN / DIANE / STILTON