



Blackwell & Co Steak Evening

Thursday 9th July,
bookings between 7pm-8pm

Join us for a truly special evening at Café Bencotto, where steak is celebrated as both craft and passion.

Before making your selection, enjoy a unique tableside experience as Luke Cutts personally presents a range of exceptional cuts. He will guide you through each option, explaining the qualities, flavour profiles, textures and ideal cooking methods—along with insights into the farms and provenance behind every cut.

Antipasti board - Dingley Dell antipasti, habas, olives, allioli, sour dough

The Steaks - served with Parmesan potatoes, tenderstem broccoli, grilled tomato, your choice of pepper, Gorgonzola or Béarnaise sauce

- New Zealand rib eye steak
- 60 day dry age pork T-bone steak *£5 supplement*
- Dry age sirloin steak
- Dry age T-bone steak *£5 supplement*

Your choice of dessert

- Chocolate crème brûlée
- Tarte de queso - Spanish style baked vanilla cheesecake, walnuts & caramel sauce
- Affogato - vanilla ice cream “drowned” with a shot of espresso, biscotto
- Lemon affogato - lemon sorbet served with a shot of limoncello & amaretti biscuits

£55 per person

A £25 deposit per person is required to secure your booking.



BLACKWELL & CO
MASTER BUTCHERS & CURERS

EST. 1995

About the Producers

Blackwell & Co – Dedham Vale Beef

Our dry-aged Dedham Vale beef is carefully sourced from select farms across the UK, with a focus on the home counties, Suffolk, Norfolk and Essex. Championing British native breeds such as Angus and Hereford, each cut is hand-selected by expert butchers.

Only beef that meets strict quality standards is dry-aged for 21–28 days in a state-of-the-art ageing chamber—utilising advanced technology unique in the UK—to enhance depth of flavour and tenderness.

Dingley Dell – Suffolk Red Pork

We proudly serve Suffolk Red pork from Dingley Dell Farm near Woodbridge. Farmer Mark is one of only three producers globally dedicated to farming pigs specifically for flavour.

Our charcuterie uses only prime cuts, while the pork for our steaks is dry-aged for up to 60 days—a rare process that intensifies the naturally rich and sweet characteristics of this exceptional meat, elevating it to an entirely new level.

Booking is essential

manager@cafebencoito.co.uk or 01394 276745