

M&S Steak Shop

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Over the past three decades M&S have worked endlessly to procure, process and deliver top quality British beef. On-going product trialling combines innovative technology with traditional methods to ensure the 21st century consumer enjoys the ultimate eating experience.

M&S fresh beef is produced on specially selected, known and audited farms to Marks & Spencer 'Select Farm' Farm Assurance specifications.

Marks & Spencer 'Select Farm' Farm Assurance enables us to give our customers assurances on animal welfare, food safety, and quality. Our strict traceability means we can trace each joint of beef back to the farm where it was produced.

M&S Select Farm Assurance led the way and played an integral role in developing today's National Farm Assurance Schemes which all major UK supermarkets use as the basis for their UK sourced food.

All Marks & Spencer fresh beef comes from regional suppliers which means we sell: Irish beef in Ireland, Welsh beef in Wales and Scottish beef in Scotland. In England we sell British, Scottish and some Welsh beef.

Our Aberdeen Angus is sired by Prime Angus Bulls

The meat is matured on the bone for 6-8 days then wet matured for an additional 21 days.

Originating in the north east of Scotland, Aberdeen Angus cattle needed to be sturdy enough to survive the harsh Scottish winters. Because of this, Angus beef have significant muscle content which leads to the meat having greater marbling qualities.

Angus Beef is known for its finely marbled meat, which means that the fat is dispersed evenly against the actual cut of meat. This marbling trait of Angus cattle typically creates a more tender, juicy and flavourful meat than other breeds.

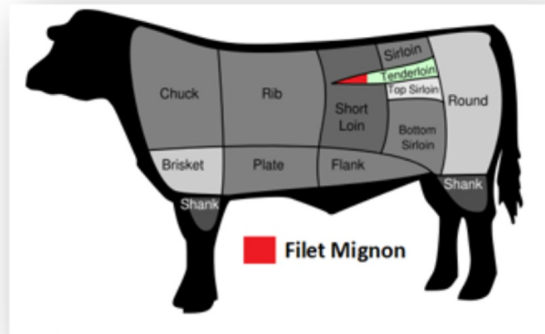
Our finest Aberdeen Angus beef is used for steaks, joints, burgers, mince and stewing steak to bring you the very best quality on the market.

Fillet Steak

The fillet is a very tender steak muscle which comes from the lower middle of the back. It a very lean cut with little fat running through it and is traditionally cut a bit thicker than other steaks. The fillet is a muscle which is hardly used by the animal, which makes it the most tender muscle in the carcass.

Maturation Time

- Standard: 10 Days
- Aberdeen Angus: 28 Days
- Dry Aged: 10 Days in Salt Chamber

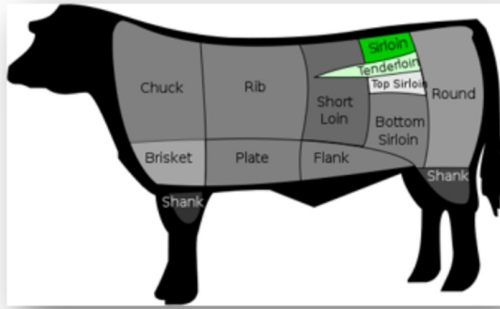


Sirloin Steak

Cut from the large back muscle attached to the spine, it has a bigger, beefier flavour than fillet or rib-eye steaks. The name comes from the French 'surloine', meaning 'below the loin', as loin is the old name for the fillet. The sirloin steak is often seen as the perfect balance between the extremes provided by other steak cuts – not too lean, fatty, tough or mild.

Maturation Time

- Standard: 21 Days
- Aberdeen Angus: 28 Days
- Dry Aged: 28 Days in Salt Chamber

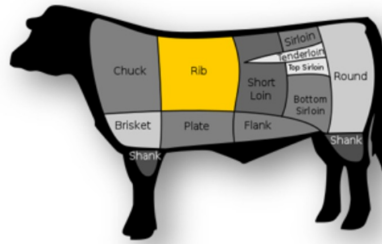


Ribeye Steak

Rib-eye steaks are cut from rib section containing the main muscle attached to the spine. Rib-eye steaks have a rich marbling of fat throughout them, which gives guaranteed flavour and succulence -the meat is alternatively used for superior roasting cuts.

Maturation Time

- Standard: 21 Days
- Aberdeen Angus: 28 Days
- Dry Aged: 28 Days in Salt Chamber



Rump Steak:

Cut from lower back area of the carcass the Rump steak is slightly less tender than sirloin but has a relatively quick cooking time compared to other cuts. It has a full, deep, beefy flavour and is often served with a Peppercorn or Béarnaise sauce.

Maturation Time

- Standard: 21 Days
- Aberdeen Angus: 28 Days
- Dry Aged: 10 Days in Salt Chamber

