

Hand Cut Meats Since 1951
Steaks Of Excellence



SPECIAL LUNCH WITH THE BUTCHER

Middle Eastern Babaganoush, smoked hummus. Arnaud Mel Provencal olives & toasted Italian breads (V)

For One **6.5** For Two **11**

Summer Pearl Goats Cheese Candied Beetroot & Puree (V) **7**

Baked Camembert Rosemary, confit garlic to share whilst your steak is cooking (V) **11**

Super Green Salad Pomegranates & Hummus Dressing (V) **10**

Pastrami On Rye Straight from Delancey Street, NYC. Gruyere cheese, gherkins & Ounce Slaw **8**

Ounce Burger Using our own Filet & Rump cuts hand crafted into a ground beef pattie with salted skin on fries.

Aged cheddar, gem lettuce, chard smoked bacon, mustard mayo, pickles & Ounce slaw **12**

ALL OF OUR STEAKS ARE 28 DAY MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE & CUT TO ORDER

We Chargrill All Of Our Cuts. Allow Resting To Absorb Flavour & Juices Before Plating With Salted Skin On Fries, Confit Roma Tomatoes & Parmesan Salad

Fillet 6oz **15**

Sirloin 6oz **10**

Butchers Cut Rump @ Lunch 6oz **8**

Now Add The Perfect Sides & Sauces

Cauliflower & three cheese gratin	4	Butchers jus	3
Charred tenderstem & lemon oil	4.5	Peppercorn & cognac	3
Caramelised roasted carrots	3.5	Roquefort with rosemary & crème fraiche	3.5
Parmesan truffle fries	4.5	Porcini jus	3
Kale, beans & courgettes with parmesan	4.5	Black garlic & butter (Because it is!)	3
Scallion Mash	4	Smoked Chipotle Chilli Butter	3