



Hand Cut Meats Since 1951
Steaks Of Excellence

STARTERS

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

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

Fresh Scallops Seared On Cast Iron with Lobster Cake & Lobster Oil
10

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

Spanish Serrano Ham Croquette Cured from the shoulder of the Duroc. With parsley aioli **7**

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

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

Our Butcher & Chefs Also Recommend

***CA – Head Chef Andy** ***CM – Chef Matthew** ***BG – Master Butcher Gezz** ***CJ – Chef James** ***CC – Chef Colin**

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 8oz **26** 10oz **32** 12oz **37** 14oz **42**

The most lean & tender cut of all steaks with your choice of sauce **CJ**

Sirloin 8oz **20** 10oz **25** 12oz **30** 14oz **34**

King James I loved the marbling so much he knighted the loin of beef. Hence the name 'Sir Loin'

Aubrey Allen Cuts Award Winning Butcher aka 'The Most Innovative Butcher In Britain'

Ribeye 8oz **22** 10oz **27** 12oz **32** 14oz **37**

An Old Classic. The Marbling & Fat Sizzles Then Melts Releasing Rich Flavours **CM**

Dexter Sirloin Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **CC** **36**

16oz Chateaubriand Our signature dish that always excites. French recipe from the middle of the tenderloin **CA**

2 People (Served Med / Rare) 29 PP

Sssshhh Our Chefs Cook More Than Just Beef

Silver Belly Roast Hake Chorizo crust, warm mid potato, Wye Valley asparagus salad & salsa verde **15**

Roast Rump Of Lamb Travelled from Aubreys other farm. Gratin dauphinoise, fine beans, confit garlic jus **18**

Risotto Of Confit Tomatoes Fresh basil & baked goats cheese (V) **11**

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

Please Adhere To Social Distancing At All Times
We Currently Allow 105 Minutes Per Booking