

**- TUESDAY & WEDNESDAY –
- Served From 12:00 –**

£1 Per OUNCE!!!!!!

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

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
Butchers Cut	8	10	12	14	16 *CC	20	24
Sirloin	20	25	30	34	-	-	-
Aubrey Allen Ribeye	22	27	32	37	-	-	-
Fillet	26	32	37	42	CHATEAU TO SHARE 29 PP	-	-

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

