

- 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, On The Vine Tomato & Parmesan Salad

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
Butchers Cut	8	10	12	14 *BG	16	20	24
Aubrey Allen Ribeye	23	28 *CM	33	38	-	-	-
Fillet	26	32 *CJ	37	42	CHATEAU TO SHARE 30 PP *CA	-	-

Now Add The Perfect Sides & Sauces

Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	3.5
Charred tenderstem & lemon oil (V)	4	Peppercorn & cognac (V)	3
Buttered King Oyster Mushrooms (V)	5	Gorgonzola with rosemary (V)	4
Parmesan truffle fries (V)	4.5	Haig bourbon jus	4
Wye Valley Spears & Prosciutto (V)	4.5	Black garlic & butter (Because it is!) (V)	3