

Hand Cut Meats Since 1951



Steaks Of Excellence

STARTERS

Baked Camembert To Share French whipped cream cheese, garlic & rosemary (V)	14
Pan Seared Scallops A perfect seafood starter. Northwest Atlantic Scallops served with a roasted shallot puree, tangerine, chives & crispy pancetta	10
Pressed Ham Hock Terrine Sliced Cornichon, Pea Puree, Dijon Mustard & Crostini	9
Gambas Al Ajillo 'Spanish Pil Pil' adobo chipotle & garlic king prawns	9

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

Our Butcher & Chef's Also Recommend

*CC – Head Chef Colin *CL – Chef Lauren *BG – Master Butcher Gezz *CA – Chef Adam *CE – Chef Ewan

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

Fillet 8oz **27** 10oz **32** 12oz **37 CA** 14oz **42**

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

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

Ribeye 8oz **25** 10oz **30** 12oz **35** 14oz **40**

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

16oz T Bone Could you get better neighbours? One side of the fence Fillet & Sirloin on the other **BG** 35

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 cut from the middle of the Tenderloin. Pan seared & roasted with a pot of our Bonemarrow Butchers Jus **CE**

2 People (Served Med / Rare) 30 PP

Sssshhh Our Chefs Cook More Than Just Beef

Aubrey Allen Chicken Roasted Fennel, Lemon and Thyme Butter & tenderstem 17

Silky Squash Risotto Butternut squash & roasted red pepper w' grilled halloumi 19

Merlot Braised Ox Cheek Whipped potato, Kale puree, Tenderstem, Heritage Carrot, Port & juniper jus 20

Now Add The Perfect Sides & Sauces

Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	3.5
Honey Roasted Heritage Carrots (V)	4.5	Peppercorn & cognac (V)	3
Buttered woodland wild mushrooms (V)	5	Gorgonzola with rosemary (V)	4
Parmesan truffle fries (V)	4.5	Blue cheese crumble (V)	4
Greens & parmesan (V)	4.5	Black garlic butter (Because it is!) (V)	3