

Hand Cut Meats Since 1951



Steaks of Excellence

LUNCH WITH THE BUTCHER

Please Choose from Either Our Restaurant Menu Or Our Lunch Cuts Below

Fillet Mignon Skewer 12

Tender Fillet mignons rolled though Chef's secret gunpowder sauce. Bang! Bang! Skewered with spring onions & chilli. Salted skin on fries & parmesan salad

Ounce Burger 10

Dry aged Aubrey Allen Beef patty with gorgonzola, caramelised onion & smoked bacon on a smoked 'Ma Baker' brioche with salted skin on fries

Covent Garden Lebanese Flatbread To Share 14

Mushrooms, Teleggio cheese & fresh truffle oil

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, Caramelised Onions, Tarragon Mushrooms Parmesan Salad

Upgrade To Parmesan Truffle Fries Add 2

Fillet 6oz 15

Butcher's Cut Rump @ Lunch 6oz 8

Now Add the Perfect Sides & Sauces

Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	4
Caramelised heritage carrots(V)	4.5	Peppercorn & cognac	3.5
Buttered wild chestnut mushrooms (V)	5	Gorgonzola with rosemary (V)	4
2 x Beef sliders with wasabi aioli	6	Blue cheese crumble (V)	4
Greens & parmesan (V)	4.5	Black garlic butter (Because it is!) (V)	3