



The Butcher's Specials

The Main Event

Beef & Sheep Sharer For 2

30 Per Person

We source the finest meat for this dish.

South West Lamb cooked 'Kleftiko' style & served as a gift to absorb juices. With 14 ounce of grass fed Dexter Sirloin Beef. Seated Hasselback potatoes on roasted red onion, super greens, bone marrow jus for the beef & mint butter for the lamb

The Butlers Steak

10 ounce 34

20 ounce 60

Head Butcher Chef Colin had the nightmare task of sourcing, cutting & trying 16 various beef cuts in search of our new beef dish. Then we heard the scream 'I've nailed it!!!' The finest Flat Iron butchered from Sirloin. Cooked 130' degrees & rested for 5 minutes will make you propose to Colin! Served with salted fries, greens with parmesan & a smoked bacon, woodland mushroom forester's sauce

T Bone

35

16oz of beef love. Awarded with the best of both worlds & neighbours. One side of the fence beautiful fillet & full of flavour sirloin on the other