



- 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

*CC - Head Chef Colin *CL - Chef Lauren *BG - Master Butcher Gezz *CJ - Chef Jade *CE - Chef Ewan

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

Upgrade To Parmesan Truffle Fries Add 2

NEVER GONNA GIVE JUS UP Bread & our butchers bonemarrow jus, whilst dreaming of that beef

5

| | 8oz | 10oz | 12oz | 14oz | 16oz | 20oz | 24oz |
|---------------------|-----|--------------|------|--------------|-------------------------------------|------|------|
| Butchers Cut | 8 | 10 | 12 | 14 | 16 | 20 | 24 |
| Ribeye | 29 | 33 | 38 | 43 BG | 45 | - | - |
| Fillet | 28 | 32 CL | 37 | 42 CJ | CHATEAU TO SHARE 34 PP CC | - | - |

Now Add The Perfect Sides & Sauces

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|--------------------------------------|-----|--|-----|
| 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 |
| Spinach, feta & crispy pancetta | 5 | Blue cheese crumble (V) | 4 |
| Super greens & parmesan (V) | 4.5 | Black garlic butter (Because it is!) (V) | 3 |