

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

Peppered Beef Filet Carpaccio	Horseradish chantilly & capers	11
Smoked Sweet Potato Rosti	Tangy shallot puree with a honey & mustard crumbed feta salad (V)	7
Never Gonna Give Jus Up	Bread & our butcher's bone marrow jus, whilst dreaming of that beef	5
Pan Seared Scallops	Pea & mint purée, whiskey soaked blackberries & black pudding	12
Baked Camembert to Share	Garlic, rosemary & bread	15

OUR TEAM UPSTAIRS

HEAD CHEF TED - HCT CHEF EWAN - CE CHEF LAUREN - CL CHEF CHARLOTTE - CC MASTER BUTCHER GEZZ - MBJ

LOOK FOR THEIR INITIALS TO SEE THEIR RECOMMENDATIONS!!

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

ALL CUTS SERVED WITH SALTED SKIN-ON FRIES, TARRAGON FLAT MUSHROOM AND PARMESAN SALAD

FILLET The leanest & most tender cut of all steaks

8oz **30** 10oz **34** 12oz **39 CC** 14oz **44 CL**

RIBEYE You're the apple of my Ribeye! Deep red cut with the tastiest marbling

8oz **29** 10oz **33** 12oz **38** 14oz **43 CE**

DEXTER SIRLOIN Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **36 MBJ**

16OZ CHATEAUBRIAND (FOR TWO) Our signature dish that always excites. French recipe cut

from the middle of the tenderloin. Pan seared & roasted with a pot of our Bone Marrow Butchers Jus **36pp HCT**

ALSO FROM THE GRILL

French Trimmed Local Chicken Supreme	Salted skin on fries, Parmesan salad, Red wine & Tarragon Jus	17
Sustainable Tuna Steak	Salted skin on fries, Parmesan salad & Chimichurri	23
Charred Cauliflower Steak	Salted skin on fries, Parmesan salad & Blue cheese crumble	17

NOW ADD THE PERFECT SIDES & SAUCES . . .

Upgrade to Parmesan Truffle Fries **2**

GBBM Garlic Buttered Button Mushrooms	4	Head Chefs Dipping Sauce	4
Buttered Savoy Cabbage, Bacon & Onion	4.5	Butcher's Jus	4
Charred Tenderstem & Chimichurri (V)	4.5	Peppercorn & Cognac	4
Cauliflower & Four Cheese Gratin (V)	4.5	Blue Cheese Crumble (V)	4
Dirty Ounce Mash	4	Chimichurri	4