

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

SUNDAY ROASTS WITH THE OUNCE BUTCHER

Served with seasonal vegetables, homemade Yorkshire pudding & all the trimmings

Braised Lamb shoulder Slow roasted for 12 hours	18
Ultra Slow Roast Beef Rump Cap (Served Medium Rare)	17
Sunday Treat Butchers Board (Served Medium Rare Extra beef), roast potatoes & bone marrow jus	20
Sunday Roast Chicken With all the favorite roast trimmings	16
Add Cauliflower FOUR Cheese Gratin (V)	5