

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

## 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

ALL CUTS SERVED WITH SALTED SKIN-ON FRIES AND PARMESAN SALAD

### OUR TEAM UPSTAIRS

HEAD CHEF TED- HCT CHEF EWAN - CE CHEF LAUREN - CL CHEF CHARLOTTE - CC MASTER BUTCHER GEZZ - MBJ  
NEVER GONNA GIVE JUS UP Bread & our butchers bone marrow jus whilst dreaming of that beef **6**

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
<b>Butchers Cut</b> (£ per Ounce)	8	10	12	14	16	20	24
<b>Ribeye</b>	30	34	39	44	49	-	-
<b>Fillet</b>	31	35	40	45	CHATEAU TO SHARE 36 PP	-	-

### NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade to Parmesan Truffle Fries **2**

Fillet & Blue Pot	5	Smoked Garlic Butter (V)	5
Buttered Savoy Cabbage, Bacon & Onion	5	Butcher's Jus	5
GBBM Garlic Buttered Button Mushrooms (V)	5	Chimichurri (V)	5
Charred Tenderstem & Chimichurri (V)	5	Peppercorn & Cognac	5
Cauliflower & Four Cheese Gratin (V)	5	Blue Cheese Crumble (V)	5
Dirty Ounce Mash	5		