

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

**PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES**

<b>Never Gonna Give Jus Up</b>	Bread & our butcher's bone marrow jus whilst dreaming of that beef	<b>6</b>
<b>Smoked Ham Hock Terrine</b>	Tomato chutney, sun blushed tomatoes & toast	<b>8</b>
<b>Black Pudding Scotch Egg</b>	Dijon mayo & tomato chutney	<b>8</b>
<b>Goats Cheese &amp; Red Onion Tart</b>	Roasted cherry tomatoes & watercress (V)	<b>8</b>
<b>Ounce Scallops</b>	Smoked haddock croquettes, buttered petit poi, fresh radish & beurre blanc	<b>13</b>
<b>Baked Camembert to Share</b>	Confit garlic, rosemary & bread (V)	<b>16</b>

**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 **31** 10oz **35** 12oz **40 CC** 14oz **45 CL**

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

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

<b>Grilled Chicken Supreme</b>	Fondant potato, buttered savoy cabbage, mushroom & maderia jus	<b>18</b>
<b>Swordfish Steak</b>	Rosemary roasted new potatoes, chorizo, samphire & citrus butter sauce	<b>24</b>
<b>Charred Cauliflower Steak</b>	salted skin on fries, parmesan salad & blue cheese crumble (V)	<b>17</b>

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

Upgrade to Parmesan Truffle Fries **2**

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