

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

THURSDAY CHATEAU CLUB

Here at Ounce, we are unique in the dining experience by offering hand crafted, personalised beef cuts. Master Butcher Gerald passed on decades of knowledge to our guys upstairs. He discovered his passion and trade supplying the Midlands' favorite restaurants and now our butcher chefs provide you with only the very best produce and service - from block to table.

High quality, expertly sourced beef, combined with Ounce butchery will make for a unique top rate dining experience.

CHATEAUBRIAND FOR TWO 30

Butchered, flavoured, seared, cooked, sliced & served - ALL BY US

16 ounces of the most premium cut, pan seared & roasted to the perfect point (med rare)

with tarragon flat mushroom

Add Parmesan Salad 3

Add Fries 4

Add Parmesan Truffle Fries 6

NEVER GONNA GIVE JUS UP

Bread & our butchers bone marrow jus whilst dreaming of that beef

6

NOW ADD THE PERFECT SIDES & SAUCES . . .

Dirty Ounce Mash	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