STERKS OF EXCELLENCE

HOND COT MEATS SINCE 1951



THURSDAY CHATEAU GLUB

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 in the back room. He discovered his passion and trade supplying the Midlands' favourite 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, flavored,

seared, cooked, sliced & served - ALL BY US

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

and tarragon flat mushroom.

Add Salted Fries To Share 4

Add Parmesan Salad For 3

NEVER GONNA GIVE JUS UP

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

6

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade To Parmesan & Truttle Fries (V) 2			
Sticky Red Cabbage (V)	5	Gorgonzola & Rosemary	5
Cauliflower & FOUR Cheese Gratin (V)	5	Butcher's Jus	5
Charred Tenderstem With Parmesan (V)	5	Peppercorn & Cognac	5
Garlic Mushrooms (V)	5	Blue Cheese Crumble (V)	5
Surf & Turf Skewers	5	Black Garlic Butter (V)	5