

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

Pan Seared Scallops Pea veolute, chorizo crisps and chilli oil	14
Seasonal Asparagus Poached hen's egg and hollandaise sauce	12
Shrimp Saganaki Greek style with tomatoes & feta	8
Never Gonna Give Jus Up Bread & our butchers bone marrow jus, whilst dreaming of that beef	7
Baked Camembert to Share Confit garlic & rosemary (V)	16

OUR TEAM BEHIND THE SCENES

ECT CHEF TED – **ECTT** HEAD CHEF COLIN – **CC** CHEF JUAN – **CJ** MASTER BUTCHER GEZZ – **MBJ** CHEF FRASER – **CF**

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 **34** 10oz **38** 12oz **43 CC** 14oz **48 CJ**

RIBEYE FROM HEREFORD

You're the apple of my Ribeye

8oz **32** 10oz **36** 12oz **40** 14oz **44 ECTT**

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 roasted with a pot of our Bone Marrow Butchers Jus **38pp CF**

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade To Parmesan & Truffle Fries (V) **3**

Lemon Oil & Sea Salt Asparagus (V)	6	Chimichurri (V)	5
Cauliflower & FOUR Cheese Gratin (V)	5	Butcher's Jus	5
Charred Tenderstem With Chimichurri (V)	5	Peppercorn & Cognac	5
Garlic Buttered Button Mushrooms (V)	5	Blue Cheese Crumble (V)	5
Dirty Ounce Mash	5	Garlic & Parsley Butter (V)	5

ALSO FROM THE GRILL

Marinated Cauliflower Steak Salted fries, blue cheese crumble and parmesan salad (V)	17
Swordfish Steak Salted fries, ratatouille and parmesan salad	24
Pan Roasted Chicken Supreme Creamy mash, tenderstem broccoli, with mushroom & tarragon jus	20