

OUNCE x CHECKETTS OF OMBERSLEY**FRIDAY 17th MAY 2024****The Ounce Team Looking After You This Evening****In The Kitchen:** Executive Chef Ted- ECT Chef Ewan – CE *LOOK OUT FOR THEIR INITIALS TO SEE THEIR RECOMMENDATIONS!!***For Drinks & Conversation:** Our Wine Expert Brad supported by Elizabeth & Caitlin**To Start**

Never Gonna Give Jus Up Sea salt & rosemary focaccia. With our famous butchers jus	8
Creamy Wild Mushrooms On Toast (V) Our take on the classic with tarragon & confit garlic	10
Sweet Chilli & Lime King Prawns Bread & coriander	10

Particularly Good Beef To Follow

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 CAP MUSHROOM & PARMESAN SALAD

10oz Fillet	35
10oz Ribeye	35
16oz Chateaubriand To Share for 2 persons 'Or not' *ECT	37PP
The Ounce All In To Share 'This is for YOU Ombersley.....24oz of our favourite cuts' *CE	42PP
Charred Cauliflower Steak (V)	17

Now Add The Perfect Sides & Sauce

Chimichurri Tenderstem (V)	5	Peppercorn & Cognac	5
Cauliflower & Four Cheese Gratin (V)	5	Butchers Bonemarrow Jus	5

To Finish

Rhubarb Crème Brulée Poppy seed & lemon shortbread	8
Rocky Road Cookies & cream ice cream	8
After Beef Cheese Board Four x local cheese	12