

Never Gonna Give Jus Up Bread & our butchers bone marrow jus, whilst dreaming of that beef	7
Creamy Wild Mushrooms On Toast Our take on the classic with tarragon & confit garlic	10
Sweet Chilli & Lime Prawns Toasted focaccia, spring onion and coriander	12
Ounce Scallops Pea velouté, crispy chorizo & chili oil	14
Baked Camembert to Share Confit garlic, rosemary & bread(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**

Pulled Beef Mac & Cheese	6	Béarnaise	5
Cauliflower & FOUR Cheese Gratin (V)	5	Butcher's Jus	5
Charred Tenderstem & Hollandaise	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 Rosemary roasted new potatoes, chorizo, samphire & citrus butter sauce	24
Pan Roasted Chicken Supreme Creamy mash, tenderstem broccoli, with mushroom & tarragon sauce	20