

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

Never Gonna Give Jus Up	Bread & our butcher's bone marrow jus whilst dreaming of that beef	7
Smoked Mackerel Pate	Pickled cucumber & crostini	10
Ounce Scallops	Squid ink risotto, spring onions & parsley oil	14
Spiced Lamb Kofta	Minted tzatziki & pickled red onion	10
Baked Camembert to Share	Confit garlic, rosemary & bread (V)	16

OUR TEAM UPSTAIRS

ECT CHEF TED – **ECTT** HEAD CHEF COLIN – **CC** CHEF STEVE – **CS** 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 BRUSHED WITH MAGIC & LOVE, 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** **CS**

RIBEYE You're the apple of my Ribeye! Deep red cut with the tastiest marbling

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

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 seared & roasted with a pot of our Bone Marrow Butchers Jus **38pp** **ECTT**

NO BEEF ALLOWED

Pan Roasted Chicken Supreme	Boulangère potatoes, french beans & sauce diane	20
Roasted Beetroot Gnocchi	Worcester blue sauce, kale & toasted walnuts	18
Chef Teds Fish & Chips Twist	Cod loin wrapped in Parma ham, salt & vinegar mash, buttered kale pea volute & curry oil	24

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade to Parmesan Truffle Fries **3**

Dirty Ounce Mash	5.5	Garlic Butter (V)	5
Pulled Beef Mac & Cheese	5.5	Butcher's Jus	5
GBBM Garlic Buttered Button Mushrooms (V)	5.5	Sauce Diane	5
Smoked Bacon Savoy Cabbage	5.5	Peppercorn & Cognac	5
Cauliflower & Four Cheese Gratin (V)	5.5	Blue Cheese Crumble (V)	5