

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 & crostinis	10
Ounce Scallops Pork belly, celeriac, shallots	15
Spiced Lamb kofta Minted tzatziki & pickled red onion	10
Baked Camembert to Share Confit garlic, rosemary & bread (V)	16

OUR TEAM BEHIND THE SCENES

ECT CHEF TED – **ECTT** CHEF OLLIE – **CO** CHEF STEVE – **CS** MASTER BUTCHER GEZZ – **MBG** 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** **CO** 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** **MBG**

16OZ CHATEAUBRIAND (FOR TWO) Our signature dish that always excites. French recipe cut aqs

from the middle of the tenderloin. Pan seared & roasted with a pot of our Bone Marrow Butchers Jus **38pp** **ECT**

OUNCE BRAISED BEEF BOURGUIGNON Creamy mash, pan seared roasted carrot & seasonal veg **20**

NO BEEF ALLOWED

Worcestershire Turkey Served with all the trimmings **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 velouté & 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