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
Parmesan Polenta Chips Infused with garlic, rosemary & paprika aioli	9
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
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our team beaund 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 SALADounc

FILLET The leanest & most tender cut of all steaks

8oz **34** 10oz **38** 12oz **43 co** 14oz **48 cs**

- **RIBERE** You're the apple of my Ribeye! Deep red cut with the tastiest marbling
- 8oz **32** 10oz **36** 12oz **40** 14oz **44** CF

DEXTER SIRLON Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers	36 MBG

1502 500 EUUEUUUU (FOR TOO) 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	39рр <mark>ЕСТ</mark>
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NO BEEF ALLOWED

Worcestershire Turkey Served with all the trimmings		22
Roasted Beetroot Gnocchi Worcester blue sauce, kale &	toasted walnuts	18
Deconstructed Fish Pie Pan seared salmon, leek & chedda	ar croquette, peas a la françois &baby gem	24
Now add the perfec	t sides & sauces	
Upgrade to Parmesan	Truffle Fries 3	
Sadees	2	
Peppercorn & Cognac	Butcher's Jus	
Blue Cheese Crumble (V)	Garlic Butter (V)	
SDES 5	1.5	
Braised Red Cabbage (V)	Dirty Ounce Mash	
Pulled Beef Mac & Cheese	Smoked Bacon & Savoy Cabbage	

Cauliflower & Four Cheese Gratin (V)

GBBM Garlic Buttered Button Mushrooms (V)