

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 (V)	9
Spiced Lamb kofta Minted tzatziki & pickled red onion	10
Ounce Scallops Pork belly, celeriac & shallots	15
Baked Camembert to Share Confit garlic, rosemary & bread (V)	16

OUR TEAM BEHIND THE SCENES

ECT CHEF TED – ECT CHEF EWAN – CE CHEF VINI – CV MASTER BUTCHER GEZZ – MBJ CHEF CHARLOTTE – CC
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** CE

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

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

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 from the middle of the tenderloin. Pan seared & roasted with a pot of our Bone Marrow Butchers Jus **39pp ECT**

NO BEEF ALLOWED

Worcestershire Turkey With all of the trimmings	22
Grilled Scottish Salmon Salted skin on fries, peas a la François & charred baby gem	24
Roasted Beetroot Gnocchi Shropshire blue sauce, kale & toasted walnuts (V)	18

NOW ADD THE PERFECT SIDES & SAUCES

Upgrade to Parmesan Truffle Fries 3

SAUCES 5

Peppercorn & Cognac

Butcher's Jus

Blue Cheese Crumble (V)

Garlic Butter (V)

SIDES 5.5

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)