

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

**TUESDAY & WEDNESDAY**  
**SERVED FROM 12:00**

**£1 Per OUNCE**

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 AND DRESSED SALAD

**OUR TEAM BEHIND THE SCENES**

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

**NEVER GONNA GIVE JUS UP**

Bread & our butchers bone marrow jus whilst dreaming of that beef

**7**

	<b>8oz</b>	<b>10oz</b>	<b>12oz</b>	<b>14oz</b>	<b>16oz</b>	<b>20oz</b>	<b>24oz</b>
<b>Butchers Cut</b> (£ per Ounce)	<b>8</b>	<b>10</b>	<b>12</b>	<b>14</b>	<b>16</b>	<b>20</b>	<b>24</b>
<b>Ribeye</b>	<b>32</b>	<b>36</b>	<b>40</b>	<b>44 MBJ</b>	<b>49</b>	-	-
<b>Fillet</b>	<b>34</b>	<b>38</b>	<b>43</b>	<b>48 CS</b>	<b>CHATEAU TO SHARE</b> <b>39 PP</b> <b>ECTT</b>	-	-

**NOW ADD THE PERFECT SIDES & SAUCES**

Upgrade to Parmesan Truffle Fries **3**

**SAUCES 5**

Peppercorn & Cognac  
 Blue Cheese Crumble (V)

Butcher's Jus  
 Garlic Butter (V)

**SIDES 5.5**

Braised Red Cabbage (V)  
 Pulled Beef Mac & Cheese  
 Cauliflower & Four Cheese Gratin (V)

Dirty Ounce Mash  
 Smoked Bacon & Savoy Cabbage  
 GBBM Garlic Buttered Button Mushrooms (V)