

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 CHEF FRASER – CF

NEVER GONNA GIVE JUS UP

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

7

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

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)