

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

<b>Never Gonna Give Jus Up</b> Bread & our butcher's bone marrow jus whilst dreaming of that beef	7
<b>Stilton Arancini</b> Spiced tomato chutney	9
<b>Ounce Scallops</b> Pork belly, celeriac, shallots	15
<b>Spiced Lamb Kofta</b> Minted tzatziki & pickled red onion	10
<b>Baked Camembert to Share</b> 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**  
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**

**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

<b>Pan Roasted Chicken Supreme</b> Creamy mash, braised red cabbage & Butcher's jus	20
<b>Grilled Scottish Salmon</b> Salted skin on fries, peas a la François & charred baby gem	24
<b>Wild Mushrooms &amp; Spinach Pappardelle</b> White wine cream sauce, rocket and parmesan (V)	19

## 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)