

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
- 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

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

- Pan Roasted Chicken Supreme** Creamy mash, braised red cabbage & butcher's jus 20
- Roasted Beetroot Gnocchi** Worcester blue sauce, kale & toasted walnuts (V) 18
- Grilled Scottish Salmon** Salted skin on fries, peas a la François & charred baby gem 24

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)