

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

<b>Never Gonna Give Jus Up</b>	Bread & our butcher's bone marrow just whilst dreaming of that beef	<b>7</b>
<b>Stilton Arancini</b>	Spiced tomato chutney	<b>9</b>
<b>Spiced Lamb Kofta</b>	Minted tzatziki & pickled red onion	<b>10</b>
<b>Ounce Scallops</b>	Pork belly, celeriac & shallots	<b>15</b>
<b>Baked Camembert to Share</b>	Confit garlic, rosemary & bread (V)	<b>16</b>

### 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 RECCOMENDASTIONS!**

ALL OF OUR STEAKS ARE 28 DAYS 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 Butcher's Jus **39pp** **ECT**

**NO BEEF ALLOWED!**

**Pan Roasted Chicken Supreme** Creamy mash, braised red cabbage & Butcher's Jus **20**

**Grilled Scottish Salmon** Salted skin on fries, peas a la Francois & charred baby gem **24**

**Wild Mushroom & Spinach Pappardelle** White wine cream sauce, rocket and parmesan (V) **19**

### ADDITIONAL SIDE & 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)