HAND CUT MEATS SINCE 1951



STERKS OF EXCELLENCE

Never Gonna Give Jus Up Bread & our butcher's bone marrow jus whilst dreaming of that beef	7
King Prawn Ceaser Salad Garlic king prawns, house made Ceaser sauce	9
Ounce Scallops Pork belly, celeriac, shallots	15
Spiced Beef Kofta Roasted red pepper hummus, pickled red onion & jalapeno	10
Baked Camembert to Share Confit garlic, rosemary & bread (V)	16
our team beaud 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 ALL CUTS SERVED WITH SALTED SKIN-ON FRIES, TARRAGON FLAT MUSHROOM AND PARMESAN SALAD	ORDER
The leanest & most tender cut of all steaks	
8oz 34 10oz 38 12oz 43 co 14oz 48 cs	
You're the apple of my Ribeye! Deep red cut with the tastiest marbling	
8oz 32 10oz 36 12oz 40 14oz 44	
DEXTER SIRLOID Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers	36 MBG
1602 CHOTEQUERIOND (FOR 100) 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	39рр <u>ЕСТ</u>
NO BEEF ALLOWED	
Chicken Supreme Smoked bacon & cannelloni bean cassoulet, fondant potato & kale	20
Pan Fried Sea Bream Bubble & squeak cake, spinach, prawns in a caper & dill sauce	24
Wild Mushrooms & Spinach Pappardelle White wine cream sauce, rocket and parmesan (V)	19
now and the perfect sides & sauces	

Upgrade to Parmesan Truffle Fries

SAUCES 5

Peppercorn & Cognac Butcher's Jus

Blue Cheese Crumble (V) Garlic Butter (V)

SIDES 5.5

Tenderstem & Chimichurri (V)

Dirty Ounce Mash

Pulled Beef Mac & Cheese Smoked Bacon & Savoy Cabbage

Cauliflower & Four Cheese Gratin (V) GBBM Garlic Buttered Button Mushrooms (V)