

BAND CUT MEATS SINCE 1951

STERKS OF EXCELLENCE

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Never Gonna Give Jus Up Bread & our butcher's bone marrow just whilst dreaming of that beef	7
Caesar Salad King prawns, anchovies & croutons	9
Spiced Beef Kofta Roasted red pepper hummus, pickled red onions & jalapeno	10
Ounce Scallops Pork belly, celeriac & shallots	15
Baked Camembert to Share Confit garlic, rosemary & bread (V)	16
our team beaund the scenes	
ECT CHEF TED - ECT CHEF EWAN - CE CHEF VINI - CV MASTER BUTCHER GEZZ - MBJ CHEF CHARLOTTE - LOOK FOR THEIR INITIALS TO SEE THEIR RECCOMENDATIONS!	СС
ALL OF OUR STEAKS ARE 28 DAYS MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE BRUSHED WITH MAGIC & L ALL CUTS SERVED WITH SALTED SKIN-ON FRIES, TARRAGON FLAT MUSHROOM AND PARMESAN SA	
The leanest & most tender cut of all steaks	
8oz 34 10oz 38 12oz 43 CC 14oz 48 CE	
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
1602 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	39рр <u>ест</u>
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Chicken Supreme Smoked bacon & cannelloni bean cassoulet, fondant potato & kale	20
Pan Fried Sea Bream Bubble & squeak cake, spinach, prawns in caper & dill sauce	24
Wild Mushroom & Spinach Pappardelle White wine cream sauce, rocket & parmesan (V)	19
additonal side & sauces	
Upgrade to Parmesan Truffle Fries 3	
SIDES 5	
Peppercorn & Cognac Butcher's Jus	
Blue Cheese Crumble (V) Garlic Butter (V)	
SUBS 5.5 Tenderstem & Chimichurri (V) Dirty Ounce Mash	

Cauliflower & Four Cheese Gratin (V)

Tenderstem & Chimichurri (V)

Pulled Beef Mac & Cheese

GBBM Garlic Buttered Button Mushrooms (V)

Dirty Ounce Mash

Smoked Bacon & Savoy Cabbage