

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
Grilled Halloumi	Couscous, chimichurri & pomegranate (V)	10
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 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

FILLET The leanest & most tender cut of all steaks

8oz **35** 10oz **39** 12oz **43** **CO** 14oz **48** **CS**

RIBEYE You're the apple of my Ribeye! Deep red cut with the tastiest marbling

8oz **34** 10oz **38** 12oz **42** 14oz **46**

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

Marinated Grilled Chicken	Tenderstem, paprika aioli & salted skin on fries	22
Sea Bream	Buttered new potatoes, samphire & caper and dill beurre noisette	28
Pea Velouté Pappardelle	Feta (V)	19

NOW ADD THE PERFECT SIDES & SAUCES

Upgrade to Parmesan Truffle Fries **3**
Add Parmesan Salad For **3**

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)