

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

Never Gonna Give Jus Up	Bread & our butcher's bone marrow just whilst dreaming of that beef	7
Creamy Mushrooms On Toast	Tarragon & toasted focaccia (V)	9
Thai Fish Cake	Sweet chili sauce & asian Salad	9
Baked Camembert To Share	Confit garlic, rosemary & bread (V)	16

OUR TEAM BEHIND THE SCENES

CHEF ZIPPY - CZ CHEF VINI - CV CHEF EWAN - CE MASTER BUTCHER GEZZ - MBG CHEF CHARLOTTE - CC
LOOK FOR THEIR INITIALS TO SEE THEIR RECCOMENDATIONS!

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 & PARMESAN SALAD

FILLET The leanest & most tender cut of all steaks

8oz **35** 10oz **39** 12oz **43** **CZ** 14oz **48** **CE**

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

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

DEXTER SIRLOIN Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **36**

T BONE The best of neighbours Fillet & Sirloin **46** **MBG**

BACK 2 BACK T BONE (FOR TWO) **45PP**

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** **CZ**

NO BEEF ALLOWED

Ricotta & Bell Pepper Chicken	Wrapped in parma ham, creamy leeks, fondant potato & bordelaise sauce	24
Crab Risotto	Chilli & pea	21
Wild Mushroom Risotto	Truffle oil & parmesan (V)	18

SAUCES 5

Peppercorn & Cognac
Butcher's Jus

Blue Cheese Crumble (V)
Garlic Butter (V)

SIDES 6

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

Chipotle, Cheddar & Beef Croquettes
Supergreens & Parmesan (V)
Dirty Ounce Mash

Upgrade to Parmesan Truffle Fries 3