

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	8
Scotch Egg	Sage & piccalilli	11
Welsh Rarebit	Carrot chutney (V)	11
Wood Pigeon	Wild mushroom & date red wine reduction	12
Scallops	Fennel bisque & crispy seaweed	16
Baked Camembert To Share	Confit garlic, rosemary & bread (V)	17

OUR TEAM BEHIND THE SCENES

CHEF CHARLOTTE - **CC** CHEF ZIPPY - **CZ** CHEF JACK - **CJ** CHEF DAN - **CD** MASTER BUTCHER GEZZ - **MBG**
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 **36** 10oz **40** 12oz **44 CZ** 14oz **49 CJ**

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

8oz **35** 10oz **39** 12oz **43** 14oz **47 CD**

DEXTER SIRLOIN Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **37**

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

Poached Chicken	Bubble & squeak croquette, asparagus, breaded yolk & hollandaise	25
Pan Seared Salmon	Creamy cheddar mash, sautéed greens & white parsley sauce	24
Leek & Potato Gratin	Chantenay carrots, cauliflower & cheddar volute (V)	19

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)
Ham Hock & Cheddar Croquettes
Dirty Ounce Mash

Pulled Beef Mac & Cheese
Garlic & Lemon Asparagus (V)
Honey Chantenay Carrots (V)

Upgrade to Parmesan Truffle Fries 3