

<b>Never Gonna Give Jus Up</b>	Bread & our butcher's bone marrow jus whilst dreaming of that beef	<b>8</b>
<b>Mushrooms On Toast</b>	Gorgonzola & rocket	<b>9</b>
<b>Monkfish</b>	Parma ham & pea purée	<b>15</b>
<b>Baked Camembert To Share</b>	Confit garlic, rosemary & bread (V)	<b>17</b>
<b>Charcuterie Board</b>	Cured meats, mozerlla, tomatoes & marinated olives	<b>20</b>

## OUR TEAM BEHIND THE SCENES

CHEF CHRIS - **CC** CHEF MATT - **CM** CHEF JACK - **CJ** MASTER BUTCHER GEZZ - **MBG** CHEF MCKENZIE **CMK** CHEF MARIE- **CMA**

**LOOK FOR THEIR INITIALS TO SEE THEIR RECCOMENDED CUT OF BEEF!**

ALL OF OUR STEAKS ARE 32 DAYS MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE BRUSHED WITH MAGIC & LOVE, CUT TO ORDER & 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** **CJ** 14oz **49** **CC**

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

8oz **35** 10oz **39** **CMA** 12oz **43** 14oz **47** **CMK**

**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** **BACK 2 BACK T BONE (FOR TWO).** **45pp**

**THE ROYAL 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** **CM**

## FROM THE OTHER SIDE OF THE KITCHEN

<b>Linguine</b>	Creamy pesto (V)	<b>18</b>
<b>Pan Seared Chicken Breast</b>	Chargrilled tenderstem, mash & tarragon cream sauce	<b>20</b>
<b>The Ounce Dirty Burger</b>	Smoked bacon, blue cheese & butchers jus	<b>17</b>

## SAUCES 5

Peppercorn & Cognac	Blue Cheese Crumble (V)
Garlic Butter (V)	Butchers Jus

## SIDES 6

Cauliflower & Four Cheese Gratin (V)	Dirty Ounce Mash
Blue Cheese Slaw (V)	Beer Battered Onion Rings
GBBM Garlic Buttered button Mushrooms (V)	Pulled Beef Mac & Cheese
Black Pudding & Caramelised Onion Croquettes	Savoy Cabbage, Bacon & Onion

Upgrade to Parmesan Truffle Fries **3**