

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

## LUNCH WITH THE BUTCHER

Saturday

12 - 3pm

Ounce burgers are hand pressed by our butcher chefs, using our very own meat. We mince first-class blend of 3 different cuts (fillet, ribeye & rump) Served on Worcestershire 'Ma Baker smoked brioche bun & salted skin on fries

<b>Plain Jane</b> Beef burger	10
<b>Paprika Spiced Burger</b> Smoked bacon, paprika & garlic aioli	11
<b>Ounce Dirty Burger</b> Shropshire blue, smoked bacon & butchers jus	12
<b>Old Fashioned Open Beef Sandwich</b> Toasted focaccia, sous vide beef, jus, horseradish & watercress	12

### SMALLER BEEF CUTS

<b>Fillet 6oz</b>	18
<b>Butcher's Cut Rump @ Lunch 6oz</b>	8

### SAUCES 5

Peppercorn & Cognac  
Garlic Butter (V)

Blue Cheese Crumble (V)  
Butcher's 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
Braised Beef & Red Wine Croquettes	Savoy Cabbage, Bacon & Onion

Upgrade to Parmesan Truffle Fries 3