

Never Gonna Give Jus Up	Bread & our butcher's bone marrow jus whilst dreaming of that beef	8
Mushrooms On Toast	Gorgonzola & rocket	9
Cod	Parma ham & pea purée	12
Baked Camembert To Share	Confit garlic, rosemary & bread (V)	17
Charcuterie Board	Cured meats, mozzarella, tomatoes & marinated olives	20

OUR TEAM BEHIND THE SCENES

CHEF CHRIS - **CC** CHEF MATT - **CM** CHEF JACK - **CJ** MASTER BUTCHER GEZZ - **MBG** 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

12oz **37** 16oz **42**

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

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

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

Braised Beef & Red Wine Croquettes Savoy Cabbage, Bacon & Onion

Upgrade to Parmesan Truffle Fries **3**