

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
Smoked Pigeon Blackberry jam, butternut & thyme	12
Mussels Garlic, chili & white wine	13
Scallops Confit chorizo & corn fritter	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** CHEF VIG - **CV** 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** 14oz **49** **CJ**

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

8oz **35** 10oz **39** **CZ** 12oz **43** 14oz **47** **CV**

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

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

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 **CC**

NO BEEF ALLOWED

Ratatouille Roasted vegetables & feta (V)	20
Breaded Chicken Spinach & ricotta, asparagus & roasted red pepper concasse	26
Swordfish Mediterranean couscous & pico de gallo	27

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)
Dirty Ounce Mash

Pulled Beef Mac & Cheese
Garlic & Lemon Asparagus (V)
Spinach Gratin (V)

Pig & Cow Croquettes 7
Upgrade to Parmesan Truffle Fries 3