



Hand Cut Meats Since 1951

Steaks Of Excellence

**Please Adhere To Social Distancing At All Times
For The Safety Of Everyone We Currently Allow 105 Minutes Per Booking**

STARTERS

Ounce Meze Smoked hummus, Arnaud Mel Provencal feta olives, grilled chorizo & Greek Pitta

For One **7** For Two **12**

Fresh Scallops Seared on cast iron with celeriac puree & pancetta **10**

Gambas al ajillo Cast iron baked prawns in smoked chipotle cream & coriander **8**

Sicilian Arancini Deep fried risotto bubbles, melted middle of mozzarella & parmesan (V) **7**

Baked Camembert Rosemary, confit garlic to share whilst your steak is cooking (V) **11**

ALL OF OUR STEAKS ARE 28 DAY MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE & CUT TO ORDER

Our Butcher & Chef's Also Recommend

*CA – Head Chef Andy *CM – Chef Matthew *BG – Master Butcher Gezz *CJ – Chef James *CC – Chef Colin

We Chargrill All Of Our Cuts. Allow Resting To Absorb Flavour & Juices Before Plating With Salted Skin On Fries, Confit Roma Tomatoes & Parmesan Salad

Fillet 8oz **26** 10oz **32** 12oz **37** 14oz **42**

The most lean & tender cut of all steaks with your choice of sauce **CJ**

Aubrey Allen Cuts Award Winning Butcher aka 'The Most Innovative Butcher In Britain'

Ribeye 8oz **22** 10oz **27** 12oz **32** 14oz **37**

An Old Classic. The Marbling & Fat Sizzles Then Melts Releasing Rich Flavours **CM**

16oz T Bone Could you get better neighbours? One side of the fence Fillet & Sirloin on the other **BG** **34**

Dexter Sirloin Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **36**

16oz Chateaubriand Our signature dish that always excites. French recipe from the middle of the tenderloin **CA**

2 People (Served Med / Rare) 29 PP

Sssshhh Our Chefs Cook More Than Just Beef

Suffolk's Jimmy Butlers Belly Pork Blackpudding mash, creamed savoy cabbage, baby apples, jus **17**

Lobster & Oak Smoked Salmon Fish Cake Poached egg, dill, green beans **16**

Finest West Country Lamb Twice cooked, braised in Chianti, potato gnocchi, rosemary & garlic cream **18**

Risotto Of Butternut Squash Sage & gorgonzola (V) **12**

Now Add The Perfect Sides & Sauces

Cauliflower & three cheese gratin	4	Butcher's jus	3
Charred tenderstem & lemon oil	4.5	Peppercorn & cognac	3
Caramelised roasted carrots	3.5	Blue cheese crumble	3.5
Parmesan truffle fries	4.5	Haig bourbon jus	3
Kale, beans & courgettes with parmesan	4.5	Black garlic & butter (Because it is!)	3
Aged mustard mash	4	Smoked Chipotle Chilli Butter	3