

Hand Cut Meats Since 1951  
Steaks Of Excellence



Please Adhere To Social Distancing At All Times  
For The Safety Of Everyone We Currently Allow 100 Minutes Per Booking

### STARTERS

**Ounce Meze** Smoked hummus, Arnaud Mel Provencal feta olives, grilled chorizo & bread

For One 7 For Two 12

**Wild Mushroom Soup** Shiitake, oyster & chanterelle with porcini oil & bread (V) 6.5

**Salmon Rilletes** with lemon, dill & croutons 8

**Serrano Ham & Aioli Bruschetta** Dry cured raza Iberico with Puglia Tomato 8

**Baked Camembert** Rosemary, confit garlic & onion jam to share whilst your steak is cooking (V) 12

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, Tarragon Mushroom & 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

**Aubrey Allen Roast Turkey Parcel with Orange & Cranberry** wrapped in pancetta, savoy cabbage, chantenay carrots, beef dripping roast potatoes & port jus 18

**Pan Roasted Salmon Fillet** Tenderstem, lilliput caper dressing, olive oil roasted mid potatoes 17

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

**Canelloni** Butternut Squash, ricotta & gorgonzola (V) 14

### Now Add The Perfect Sides & Sauces

**Cauliflower & three cheese gratin** (V) 4 **Butcher's jus** 3.5

**Charred tenderstem & lemon oil** (V) 4.5 **Peppercorn & cognac** (V) 3

**Creamy spinach with chestnuts** (V) 5 **Roquefort with crème fraiche** (V) 4

**Parmesan truffle fries** (V) 4.5 **Haig bourbon jus** 3

**Roasted caramelised carrots (V)**

**4.5**

**Black garlic & butter (Because it is!) (V) 3**