

Hand Cut Meats Since 1951
Steaks Of Excellence



LUNCH WITH THE BUTCHER

Please Choose From Either Our Restaurant Menu Or Our Lunch Cuts Below

Ounce Deli Board **2 x People** **7**
PP

Salami, prosciutto, bocconcini, sun blushed tomatoes, chorizo, olives, vodka infused pickles & 'Ma Baker' focaccia bread

B O O B S To Share **2 x People** **8**
PP

Beef fillet, king Oyster mushrooms, caramelised Onions, focaccia Bread, choose a Sauce

Ounce Double Wagyu Burger **10**

2 x Dry aged Aubrey Allen Wagyu patty with gorgonzola on a smoked 'Ma Baker' brioche with salted skin on fries

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

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

Fillet 6oz **15**

Butchers Cut Rump @ Lunch 6oz **8**

Now Add The Perfect Sides & Sauces

Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	3.5
Charred tenderstem & lemon oil (V)	4	Peppercorn & cognac (V)	3
Buttered King Oyster Mushrooms (V)	5	Gorgonzola with rosemary (V)	4
Parmesan truffle fries (V)	4.5	Haig bourbon jus	4
Wye Valley Spears & Prosciutto (V)	4.5	Black garlic & butter (Because it is!) (V)	3

