

**Hand Cut Meats Since 1951
Steaks Of Excellence**



STARTERS

Ounce Deli Board Salami, prosciutto, bocconcini, sun blushed tomatoes, chorizo, olives, vodka infused pickles & 'Ma Baker' focaccia bread **2 x People** **7**
PP

Roast Cherry Tomato & Ricotta Cheese Bruschetta (V) **7**

Smoky Roasted Egg Plant Dip Focaccia Bread (V) **6.5**

Devon Crab & Salmon Pate White crab, loch fine smoked salmon, prawns, lemon, caviar & crostini **9**

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, On The Vine Tomato & 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 **23** 10oz **28** 12oz **33** 14oz **38**

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 **CC** **36**

16oz Chateaubriand Our signature dish that always excites,

French recipe from the middle of the tenderloin **CA**

2 People (Served Med / Rare) 30 PP

Sssshhh Our Chefs Cook More Than Just Beef **MP* Market Price**
Please Ask

Sicilian Chicken Holly Farm in Worcestershire slow grown free range chicken breast, garlic, olives, capers, oregano & pasatta. Rocket salad & calabrese chilli **17**

Seared Swordfish Salmoriglio sauce, wye valley spears of asparagus & warm baby potatoes **MP***

Beef Shin Ragu Shin of beef on the bone, braised overnight in Entrecote red wine, pappardelle pasta & aged parmesan **18**

Spaghetti Of Radicchio Rocket Lambs lettuce, tomato tapenade & confit garlic (V) **14**

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