



Hand Cut Meats Since 1951

Steaks of Excellence

STARTERS

Pan Fired Wood Pigeon A taste of game. two-way beetroot, warmed fig, Greek feta, za'Atar crumb.	9
Devon Crab From a Padstow net, roasted tric-color salsa, lemon & thyme crostini tile	9
Covent Garden Lebanese Flatbread To Share Mushrooms, Teleggio cheese & fresh truffle oil	14
Baked Camembert To Share French whipped cream cheese, garlic & rosemary (V)	14
Never Gonna Give Jus Up Bread & our butchers bone marrow jus, whilst dreaming of that beef	5
Ounce Deli Board Greek style mezze board, serrano, prosciutto, chorizo, crispy pancetta	14

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

Our Butcher & Chef's Recommend

*CC – Head Chef Colin *CL – Chef Lauren *BG – Master Butcher Gezz *CJ – Chef Jade *CE – Chef Ewan

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

Upgrade To Parmesan Truffle Fries Add 2

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

Fillet 8oz **28** 10oz **32 CL** 12oz **37** 14oz **42 CA**

The leanest & tender cut of all steaks with your choice of sauce

Ribeye 8oz **29** 10oz **33** 12oz **38** 14oz **43 BG**

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

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

16oz Chateaubriand 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 **CC**

2 People (Served Med / Rare) 34 Per Person

Sssshhh Our Chefs Cook More Than Just Beef

Spring Chicken Potato fondant, forester greens, charred asparagus, candied bacon, peppercorn **18**

Liguria Ribbons Yellow pepper, sun blushed tomato, courgette & fetta linguine (V) **14** Add Baked Salmon **6**

Now Add the Perfect Sides & Sauces

Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	4
Caramelised heritage carrots(V)	4.5	Peppercorn & cognac	3.5
Buttered wild chestnut mushrooms (V)	5	Gorgonzola with rosemary (V)	4
Spinach, feta & crispy pancetta	5	Blue cheese crumble (V)	4
Super greens & parmesan (V)	4.5	Black garlic butter (Because it is!) (V)	3