

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

THURSDAY CHATEAU CLUB

Here at Ounce, we are unique in the dining experience by offering hand crafted, personalised beef cuts. Master Butcher Gerald passed on decades of knowledge to our guys in the back room. He discovered his passion and trade supplying the Midlands' favourite restaurants and now our butcher chefs provide you with only the very best produce and service – from block to table.

High quality, expertly sourced beef, combined with Ounce butchery will make for a unique top rate dining experience.

CHATEAUBRIAND FOR TWO 30

Butchered, flavored,

seared, cooked, sliced & served - ALL BY US

16 ounces of the most premium cut, pan seared & roasted to the perfect point (med rare)
salted skin on fries, tarragon flat mushroom.

Add Parmesan Salad For 3

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade To Parmesan & Truffle Fries (V)

2

Sticky Red Cabbage (V)	4.5	Bearnaise (Served Room Temp)	5
Cauliflower & FOUR Cheese Gratin (V)	4.5	Butcher's Jus	4
Charred Tenderstem With Parmesan (V)	4.5	Peppercorn & Cognac	4
Christmas Kale (V)	4	Blue Cheese Crumble (V)	4
Pan Fried Sprouts With Pancetta Lardons	5	Black Garlic Butter (V)	3