

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

TUESDAY & WEDNESDAY

SERVED FROM 12:00

£1 Per OUNCE

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

ALL CUTS SERVED WITH SALTED SKIN-ON FRIES AND PARMESAN SALAD

OUR TEAM BEHIND THE SCENES

HEAD CHEF COLIN – CC CHEF JUAN – CJ MASTER BUTCHER GEZZ – MBJ

NEVER GONNA GIVE JUS UP

Bread & our butchers bone marrow jus whilst dreaming of that beef

5

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
Butchers Cut (£ per Ounce)	8	10	12	14	16	20	24
Ribeye	30	34	39	44 MBJ	49	-	-
Fillet	31	35	40 CC	45 CJ	CHATEAU TO SHARE 36 PP	-	-

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade To Parmesan & Truffle Fries (V)

2

Sticky Red Cabbage (V)	5	Bearnaise (Served Room Temp)	5
Cauliflower & FOUR Cheese Gratin (V)	5	Butcher's Jus	5
Charred Tenderstem With Parmesan (V)	5	Peppercorn & Cognac	5
Pancetta Croquettes	5	Blue Cheese Crumble (V)	5
Surf & Turf Skewers	5	Black Garlic Butter (V)	5