

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

<b>Pan Seared Scallops</b> With black pudding, scorched cauliflower, apple puree and pickled carrot	<b>12</b>
<b>Steak Tartare</b> With coriander, chilli, lemon, duck egg yolk and toasted slice	<b>10</b>
<b>Spaghetti Meatball Chef's Way</b> A twisted take on a classic	<b>8</b>
<b>Baked Camembert to Share</b> French whipped cream cheese, garlic & rosemary (V)	<b>15</b>
<b>Never Gonna Give Jus Up</b> Bread & our butchers bone marrow jus, whilst dreaming of that beef	<b>8</b>

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, TARRAGON FLAT MUSHROOM AND PARMESAN SALAD

### OUR TEAM BEHIND THE SCENES

HEAD CHEF COLIN – **CC** CHEF JUAN – **CJ** MASTER BUTCHER GEZZ – **MBJ** CHEF FRASER CF

LOOK FOR THEIR INITIALS TO SEE THEIR RECOMMENDATIONS!!

## FILLET

The leanest & most tender cut of all steaks

8oz **31** 10oz **35** 12oz **40 CC** 14oz **45 CJ**

## RIBEYE FROM HEREFORD

You're the apple of my Ribeye

8oz **30** 10oz **34** 12oz **39** 14oz **44**

## DEXTER SIRLOIN

Diamond life cut aka 'The New York Strip' the finest steak for meat lovers **36 MBJ**

## PICHANA

Our 'Queen of Steaks' so it has to be unique; the only steak cut different to the others **20**

## 16OZ CHATEAUBRIAND (FOR TWO)

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 **36pp CF**

**NOW ADD THE PERFECT SIDES & SAUCES...**

**Upgrade To Parmesan & Truffle Fries (V) 2**

Sticky Red Cabbage (V)	<b>5</b>	Cafe de Pari	<b>5</b>
Cauliflower & FOUR Cheese Gratin (V)	<b>5</b>	Butcher's Jus	<b>5</b>
Charred Tenderstem With Parmesan (V)	<b>5</b>	Peppercorn & Cognac	<b>5</b>
Garlic Mushrooms	<b>5</b>	Blue Cheese Crumble (V)	<b>5</b>
Surf & Turf Skewers	<b>5</b>	Black Garlic Butter (V)	<b>5</b>

<b>Braised Lamb Shoulder</b> Fondant potato, baby heritage carrots & mint jus	<b>24</b>
<b>Pan Seared &amp; Roasted Chicken Supreme</b> Baby vegetables, lemon Greek mash & mushroom tarragon sauce	<b>20</b>
<b>Moussaka</b> Mediterranean vegetables in a tomato and basil sauce with garlic focaccia (V)	<b>18</b>