

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

Pan Seared Scallops With black pudding, scorched cauliflower, apple puree and pickled carrot	14
Steak Tartare With coriander, chilli, lemon, duck egg yolk and toasted slice	12
Shrimp Saganaki Greek style with tomatoes & feta	8
Never Gonna Give Jus Up Bread & our butchers bone marrow jus, whilst dreaming of that beef	7
Baked Camembert to Share French whipped cream cheese, garlic & rosemary (V)	16

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!!
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

NEW OUNCE T-BONE The best of friends with fillet & t-bone on either side of that juicy bone **40**

FILLET The leanest & most tender cut of all steaks

8oz **34** 10oz **38** 12oz **43 CC** 14oz **48 CJ**

RIBEYE FROM HEREFORD You're the apple of my Ribeye

8oz **32** 10oz **36** 12oz **40** 14oz **44**

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

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 **38pp CF**

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade To Parmesan & Truffle Fries (V) 3

Truffle Oil Asparagus (V)	6	Gorgonzola & Rosemary	5
Cauliflower & FOUR Cheese Gratin (V)	5	Butcher's Jus	5
Charred Tenderstem With Parmesan (V)	5	Peppercorn & Cognac	5
Garlic Buttered Button Mushrooms (V)	5	Blue Cheese Crumble (V)	5
Dirty Ounce Mash	5	Black Garlic Butter (V)	5

Pork Belly Baby fennel, black pudding mash, honey roast baby carrots with a cider jus	24
Pan Seared & Roasted Chicken Supreme Baby vegetables, lemon Greek mash & mushroom tarragon sauce	20
Moussaka Mediterranean vegetables in a tomato and basil sauce with garlic focaccia (V)	19