

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

- Never Gonna Give Jus Up** Bread & our butcher's bone marrow just whilst dreaming of that beef 7
- Stilton Arancini** Spiced tomato chutney (V) 9
- Spiced Lamb Kofta** Minted tzatziki & pickled red onion 10
- Ounce Scallops** Pork belly, celeriac & shallots 15
- Baked Camembert to Share** Confit garlic, rosemary & bread (V) 16

OUR TEAM BEHIND THE SCENES

ECT CHEF TED - **ECT** CHEF EWAN - **CE** CHEF VINI - **CV** MASTER BUTCHER GEZZ - **MBJ** CHEF CHARLOTTE - **CC**
LOOK FOR THEIR INITIALS TO SEE THEIR RECCOMENDASTIONS!

ALL OF OUR STEAKS ARE 28 DAYS MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE BRUSHED WITH MAGIC & LOVE, CUT TO ORDER
ALL CUTS SERVED WITH SALTED SKIN-ON FRIES, TARRAGON FLAT MUSHROOM AND PARMESAN SALAD

FILLET The leanest & most tender cut of all steaks

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

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

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

DEXTER SIRLOIN Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **36** **MBG**

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 Butcher's Jus **39pp** **ECT**

NO BEEF ALLOWED!

Chicken Supreme Smoked bacon & cannelloni bean cassoulet, fondant potato & kale 20

Pan Fried Sea Bream Bubble & squeak cake, spinach, prawns in caper & dill sauce 24

Wild Mushroom & Spinach Pappardelle White wine cream sauce, rocket & parmesan (V) 19

ADDITIONAL SIDE & SAUCES

Upgrade to Parmesan Truffle Fries 3

SAUCES 5

Peppercorn & Cognac

Butcher's Jus

Blue Cheese Crumble (V)

Garlic Butter (V)

SIDES 5.5

Braised Red Cabbage (V)

Dirty Ounce Mash

Pulled Beef Mac & Cheese

Smoked Bacon & Savoy Cabbage

Cauliflower & Four Cheese Gratin (V)

GBBM Garlic Buttered Button Mushrooms (V)