

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

Never Gonna Give Jus Up	Bread & our butcher's bone marrow jus whilst dreaming of that beef	7
King Prawn Ceaser Salad	Garlic king prawns, house made Ceaser sauce	9
Ounce Scallops	Pork belly, celeriac, shallots	15
Spiced Beef Kofta	Roasted red pepper hummus, pickled red onion & jalapeno	10
Baked Camembert to Share	Confit garlic, rosemary & bread (V)	16

OUR TEAM BEHIND THE SCENES

ECT CHEF TED – **ECTT** CHEF OLLIE – **CO** CHEF STEVE – **CS** MASTER BUTCHER GEZZ – **MBG**
LOOK FOR THEIR INITIALS TO SEE THEIR RECOMMENDATIONS!!

ALL OF OUR STEAKS ARE 28 DAY 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

FILLET The leanest & most tender cut of all steaks

8oz **34** 10oz **38** 12oz **43** **CO** 14oz **48** **CS**

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

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** **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 Butchers 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 a caper & dill sauce	24
Wild Mushrooms & Spinach Pappardelle	White wine cream sauce, rocket and parmesan (V)	19

NOW ADD THE PERFECT SIDES & SAUCES

Upgrade to Parmesan Truffle Fries **3**
Add Parmesan Salad For **3**

SAUCES **5**

Peppercorn & Cognac

Butcher's Jus

Blue Cheese Crumble (V)

Garlic Butter (V)

SIDES **5.5**

Tenderstem & Chimichurri (V)

Dirty Ounce Mash

Pulled Beef Mac & Cheese

Smoked Bacon & Savoy Cabbage

Cauliflower & Four Cheese Gratin (V)

GBBM Garlic Buttered Button Mushrooms (V)