

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

TUESDAY & WEDNESDAY

£1 Per OUNCE

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

ALL CUTS SERVED WITH SALTED SKIN-ON FRIES

OUR TEAM UPSTAIRS

HEAD CHEF TED - EHCT CHEF EWAN - CE CHEF VINI - CV CHEF CHARLOTTE - CC MASTER BUTCHER GEZZ - MBJ

NEVER GONNA GIVE JUS UP Bread & our butchers bone marrow jus whilst dreaming of that beef **7**

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
Butchers Cut (£ per Ounce)	8	10	12	14	16	20	24
Ribeye	32	36	40	44	50	-	-
Fillet	34	38	43	48	CHATEAU TO SHARE 39 PP	-	-

NOW ADD THE PERFECT SIDES & SAUCES...

Upgrade to Parmesan Truffle Fries 3

Add Parmesan Salad 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)