HAND CUT MEATS SINCE 1951



STERKS OF EXCELLENCE

Never Gonna Give Jus Up Bread & our butcher's bone marrow jus whilst dreaming of that beef	7
Grilled Halloumi Couscous, chimichurri & pomegranate (V)	
Ounce Scallops Pork belly, celeriac, shallots	
Spiced Beef Kofta Roasted red pepper hummus, pickled red onion & jalapeno	
Baked Camembert to Share Confit garlic, rosemary & bread (V)	
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our team beaund 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

The leanest & most tender cut of all steaks

8oz **35** 10oz **39** 12oz **43** co 14oz **48** cs

- **RIBEVE** You're the apple of my Ribeye! Deep red cut with the tastiest marbling
- 8oz **34** 10oz **38** 12oz **42** 14oz **46**

DEXTER SORLOON	Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers	36 mbg

1602 CHATEAUBRIAND (FOR 100) 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	39рр <mark>ЕСТ</mark>
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NO BEEF ALLOWED

Marinated Grilled Chicken Asparagus, paprika aioli & salted skin on fries	22
Sea Bream Buttered new potatoes, samphire & caper and dill beurre noisette	28
Pea Velouté Pappardelle Spinach & feta (V)	19

Now and the perfect sides & sauces

Upgrade to Parmesan Truffle Fries 3 Add Parmesan Salad For 3

SAUCES 5

Peppercorn & Cognac

Blue Cheese Crumble (V)

Tenderstem & Chimichurri (V)

Butcher's Jus

Garlic Butter (V)

SIDES 5.5

Dirty Ounce Mash

Pulled Beef Mac & Cheese

Smoked Bacon & Savoy Cabbage

Cauliflower & Four Cheese Gratin (V)

GBBM Garlic Buttered Button Mushrooms (V)