

HAND CUT MEATS SINCE 1951



STEAKS OF EXCELLENCE

<b>Never Gonna Give Jus Up</b>	Bread & our butcher's bone marrow jus whilst dreaming of that beef	<b>7</b>
<b>Grilled Halloumi</b>	Couscous, chimichurri & pomegranate (V)	<b>10</b>
<b>Ounce Scallops</b>	Pork belly, celeriac, shallots	<b>15</b>
<b>Spiced Beef Kofta</b>	Roasted red pepper hummus, pickled red onion & jalapeno	<b>10</b>
<b>Baked Camembert to Share</b>	Confit garlic, rosemary & bread (V)	<b>16</b>

## 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 **35** 10oz **39** 12oz **43** **CO** 14oz **48** **CS**

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

8oz **34** 10oz **38** 12oz **42** 14oz **46**

**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

<b>Marinated Grilled Chicken</b>	Asparagus, paprika aioli & salted skin on fries	<b>22</b>
<b>Whole Baked Plaice</b>	Buttered new potatoes, samphire & caper and dill beurre noisette	<b>28</b>
<b>Pea Velouté Pappardelle</b>	Spinach & feta (V)	<b>19</b>

## 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)