STERKS OF EXCELLENCE

7

HOND COT MEATS SINCE 1951



THURSDAY CHATEAU CLUB

Here at Ounce, we are unique in the dining experience by offering hand crafted, personalized beef cuts. Master Butcher Gerald passed on decades of knowledge to our guys in the back room. He discovered his passion and trade supplying the Midlands' favorite restaurants and now our butcher chefs provide you with only the very best produce and service – from block to table.

High quality, expertly sourced beef, combined with Ounce butchery will make for a unique top rate dining experience.

CHATEAUBRIAND FOR TWO 40

Butchered, flavored,

roasted, cooked, sliced & served - ALL BY US

16 ounces of the most premium cut, pan roasted to the perfect point (med rare)

and tarragon flat mushroom.

Add Salted Fries 4

Add Parmesan Salad 3

NEVER GONNA GIVE JUS UP

VE JUS UP Bread & our butchers bone marrow jus whilst dreaming of that beef

NOW ADD THE PERFECT SIDES & SAUCES

Upgrade to Parmesan Truffle Fries 3

SAUCES 5

Peppercorn & Cognac

Blue Cheese Crumble (V)

SIDES 5.5

Dirty Ounce Mash

Butcher's Jus

Garlic Butter (V)

Tenderstem & Chimichurri (V) Pulled Beef Mac & Cheese

Smoked Bacon & Savoy Cabbage

Cauliflower & Four Cheese Gratin (V)

GBBM Garlic Buttered Button Mushrooms (V)