

#### HAND CUT MEATS SINCE 1951

### STEAKS OF EXCELLENCE

## PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

# 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 upstairs. 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



Butchered, flavoured, seared, cooked, sliced & served - ALL BY US

with tarragon flat mushroom

**Add Parmesan Salad 3** 

Add Fries 4

Add Parmesan Truffle Fries 6

## NOW ADD THE PERFECT SIDES & SAUCES

Upgrade to Parmesan Truffle Fries

SAUCES 5

Peppercorn & Cognac

Butcher's Jus

Blue Cheese Crumble (V)

Garlic Butter (V)

SDES 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)