HOND COT MEATS SINCE 1951



STEERS OF EXCELLENCE

#### PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

# LUNCH WITH THE BUTCHER

### Friday & Saturday

#### 12 - 3pm

Ounce burgers are hand pressed by our butcher chefs, using our very own meat. We mince first-class blend of 3 different cuts (fillet, ribeye & rump) Served on Worcestershire 'Ma Baker smoked brioche bun & salted skin on fries

Plain Jane Beef burger	10
Paprika Spiced Burger Smoked bacon, paprika & garlic aioli	11
Ounce Dirty Burger Shropshire blue, smoked bacon & butchers jus	12

Old Fashioned Open Beef Sandwich Toasted focaccia, sous vide beef, jus, horseradish & watercress 12

## Smaller deef cuts

Fillet 60z	18	
Butcher's Cut Rump @ Lunch 60z	8	
Now add the perfect sides & sauces		
additonal side	B SAULES	
Upgrade to Parmesan	Truffle Fries 3	
Add Parmesan	Salad 3	
Sauces 5		
Peppercorn & Cognac	Butcher's Jus	
Blue Cheese Crumble (V)	Garlic Butter (V)	
Tenderstem & Chimichurri (V)	<b>5.5</b> Dirty Ounce Mash	
Pulled Beef Mac & Cheese	Smoked Bacon & Savoy Cabbage	
Cauliflower & Four Cheese Gratin (V)	GBBM Garlic Buttered Button Mushrooms (V)	