

Hand Cut Meats Since 1951



Steaks of Excellence

# - TUESDAY & WEDNESDAY -

- Served From 12:00 -

# £1 Per OUNCE!!!!

ALL OF OUR STEAKS ARE 28 DAY MATURED, GRASS FED, HAND CRAFTED TO EXCELLENCE & CUT TO ORDER

Our Butcher & Chefs Also Recommend

\*CC - Head Chef Colin \*CL - Chef Lauren \*BG - Master Butcher Gezz \*CJ - Chef Jade \*CE - Chef Ewan

We Chargrill All of Our Cuts. Allow Resting to Absorb Flavour & Juices Before Plating with Salted Skin-On Fries, Tarragon Flat Mushroom & Parmesan Salad

Upgrade To Parmesan Truffle Fries Add 2

NEVER GONNA GIVE JUS UP Bread & our butchers bone marrow jus, whilst dreaming of that beef

5

	8oz	10oz	12oz	14oz	16oz	20oz	24oz
<b>Butchers Cut</b>	8	10	12	14	16	20	24
<b>Ribeye</b>	29	33	38	43 <b>BG</b>	45	-	-
<b>Fillet</b>	28	32 <b>CL</b>	37	42 <b>CJ</b>	CHATEAU TO SHARE 34 PP <b>CC CL</b>	-	-

## Now Add the Perfect Sides & Sauces

Supergreens with parmesan (V)	4.5	Truffle beurre (NEW)	5
Cauliflower & FOUR cheese gratin (V)	4.5	Butcher's jus	4
Caramelised heritage carrots (V)	4.5	Peppercorn & cognac	3.5
Buttered wild chestnut mushrooms (V)	5	Gorgonzola with rosemary (V)	5
Roasted Garlic Bone Marrow	6	Blue cheese crumble (V)	4
Dirty Ounce Mash	4	Black garlic butter (Because it is!) (V)	3