

Hand Cut Meats Since 1951



Steaks of Excellence

Pan Fired Wood Pigeon A taste of game. two-way beetroot, warmed fig, Greek feta, za'atar crumb.	9
Seared Scallops Burnt apple puree, diced celeriac & chorizo	14
Covent Garden Lebanese Flatbread to Share Mushrooms, Taleggio cheese & fresh truffle oil (V)	14
Baked Camembert to Share French whipped cream cheese, garlic & rosemary (V)	14
Never Gonna Give Jus Up Bread & our butchers bone marrow jus, whilst dreaming of that beef	5
Ounce Deli Board Greek style mezze board, serrano, prosciutto, chorizo, crispy pancetta	14

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

Our Butcher & Chef's Recommend

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

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

Aubrey Allen Cuts Award Winning Butcher aka 'The Most Innovative Butcher in Britain'

Fillet 8oz **28** 10oz **32 CL** 12oz **37** 14oz **42 CE**

The leanest & most tender cut of all steaks with your choice of sauce

Ribeye 8oz **29** 10oz **33** 12oz **38** 14oz **43 BG**

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

Dexter Sirloin Diamond Life Cut aka 'The New York Strip' the finest steak for meat lovers **CJ** **36**

16oz Chateaubriand 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 **CC & CL**

2 People (Served Med / Rare) 34 Per Person

Sssshhh, Our Chefs Cook More Than Just Beef

Blythburgh Belly Pork Naturally bred on the Suffolk coast at Jimmy Butlers Farm. White hock pudding, mustard mash, burnt apple puree. Port & juniper jus **19**

Creamy Risotto Roasted pumpkin, toasted almonds & parmesan (V) **15**

Add Seared Scallops to your Risotto **8**

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