



RAREBRED BUTCHERY

CUT: Smoked Sirloin

5 ²⁵ g/£74	5 ⁵⁰ g/£77	5 ⁷⁵ g/£81	6 ⁰⁰ g/£84	6 ²⁵ g/£88	6 ⁵⁰ g/£91	6 ⁷⁵ g/£95	7 ²⁵ g/£102
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CUT: T-Bone

6 ⁵⁰ g/£91	7 ⁰⁰ g/£98	7 ²⁵ g/£102	7 ⁵⁰ g/£105	7 ⁷⁵ g/£109	8 ⁵⁰ g/£119	8 ⁷⁵ g/£123	9 ⁵⁰ g/£133
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CUT: Chateaubriand

3⁷⁵g/£57	4⁷⁵g/£72	5⁰⁰g/£75	5²⁵g/£77	5⁵⁰g/£83	6 ⁰⁰ g/£90	6 ²⁵ g/£94	6 ⁵⁰ g/£98
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WAGYU CUT: Rump

2 ⁵⁰ g/£38	/	/	/
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All our cuts are day-aged for a more tender and flavourful steak

THE SEA

- Grilled Megrim Sole, Red Pepper & Olive Provencale Sauce, Wild Garlic, & New Potatoes £28 (f, sd, d)

SURF & TURF

- Add Prawns to your steak £12

OTHER

- Homemade Coffee Ice Cream £3.50 per scoop (d)



1KG TOMAHAWK FOR TWO

With a bottle or Rioja Crianza Azabache 2019, 2 Sauces & 2 Sides / £99

Subject to availability, Monday to Thursday