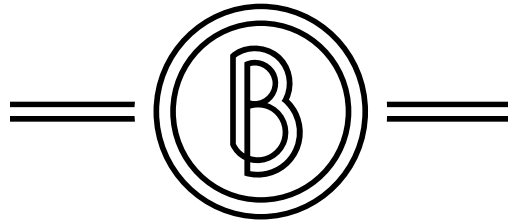


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## STARTERS

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<b>PITA BREAD, LIGHTLY GRILLED WITH DIPS *</b>	<b>7</b>
<b>CHICKEN COMBI, JERK CHICKEN &amp; WINGS WITH SPICY DRESSING</b>	<b>10</b>
<b>VEGGIE EMPANADAS, SPICY SWEET POTATO FILLING &amp; CHIMMICHURRI*</b>	<b>10</b>
<b>CLASSIC HAND CUT STEAK TARTARE SERVED WITH PITA BREAD</b>	<b>12</b>
<b>CHARCUTERIE PLATTER OF CURED MEATS WITH CHEESE AND PICKLES</b>	<b>14</b>
<b>GRILLED AVOCADO WITH TOMATO SALSA AND RANCH DRESSING*</b>	<b>8</b>

## BUTCHER'S AGED STEAKS

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<b>T-BONE 500GR</b>	<b>42</b>
<b>ENTRECOTE 300GR</b>	<b>30</b>
<b>RIB EYE 400GR</b>	<b>38</b>

**MAXIMUM BEEF FLAVOUR WITH A HINT OF NUTTINESS  
AGED STEAKS ARE GARNISHED WITH POTATO GRATIN AND GRILLED VEG**

## THE BUTCHER'S CUTS

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<b>HANGER STEAK 240-260GR</b>	<b>24</b>
<b>NAMED FOR THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB</b>	
<b>RUMP STEAK 240-260GR</b>	<b>24</b>
<b>SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW</b>	
<b>BAVETTE 240-260GR</b>	<b>24</b>
<b>LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK</b>	

**STEAKS ARE GARNISHED WITH POTATO GRATIN AND COLESLAW**

## MAINS FROM THE BLOCK

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<b>STEAK BURGER WITH CHEESE &amp; BACON ON A PRETZEL BUN WITH FRIES</b>	<b>18</b>
<b>PORTOBELLO BURGER WITH MOZZARELLA, PESTO &amp; SUN- DRIED TOMATO TAPENADE*</b>	<b>18</b>
<b>RIBS IN A SPICY GLAZE (BELLY ON) FROM THE BUTCHER'S BLOCK WITH COLESLAW</b>	<b>20</b>
<b>SWEET POTATO, LENTIL &amp; SPINACH STEW WITH HOME-MADE FLAT BREAD*</b>	<b>18</b>
<b>HOME-SMOKED SPICY PULLED PORK ON A BUN WITH COLESLAW &amp; SIDE FRIES</b>	<b>18</b>
<b>BBQ CHICKEN, LIGHTLY SMOKED &amp; ROASTED WITH A SWEET SPICY GLAZE &amp; SIDE FRIES</b>	<b>20</b>

## SIDES

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<b>SPINACH WITH GARLIC, CREAM &amp; BACON PARMESAN CRUMBLE</b>	<b>6</b>
<b>GARLIC &amp; CHILLI ROASTED VEGGIES*</b>	<b>5</b>
<b>GNOCCHI IN CHORIZO &amp; SAGE BUTTER</b>	<b>7</b>
<b>WEDGE SALAD, RANCH DRESSING &amp; BACON PARMESAN CRUMBLE</b>	<b>5</b>
<b>DIPPER FRIES WITH SMOKED MAYO*</b>	<b>4</b>
<b>MAC&amp;CHEESE WITH BACON PARMESAN CRUMBLE</b>	<b>6</b>

## DESSERTS

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<b>BRIOCHE BRÛLÉE - RICH, CREAMY &amp; CRUNCHY WITH FRUIT COULIS</b>	<b>7</b>
<b>COOKIE DOUGH &amp; ICE CREAM WITH SALTED CARAMEL &amp; OREO CRUMBS</b>	<b>5</b>
<b>TIRAMISU- BICUITS, COFFEE, CREAM, AMARETTO &amp; COCOA</b>	<b>6</b>

\* VEGETARIAN \*\* HAVE ALLERGIES? TELL OUR STAFF

