

PROPER STEAK

NATIVE BREED • FREE ROAMING • PASTURE FED

AVAILABLE DAILY MIDDAY - 10PM

Our steaks are dry-aged up to 35 days, pan-basted in garlic & thyme butter and served pink

HANGER (ONGLET) 16

The butcher's best kept secret and a french favourite due to its superior flavour.

BAVETTE 19

A culinary staple in France for centuries. Well marbled and full flavoured.

PICANHA 22

Loved by Argentinians for its succulence, rich flavour and tenderness. A real delicacy.

NATIVE BREED OX CHEEK SPECIAL 24

Slow-braised Ox Cheek, buttered garlic mash, chives, Pedro Ximénez sherry sauce.

SIDES

Maldon salt or rosemary salt skin-on chips 5.5

Parmesan & truffle skin-on chips 6.5

Béarnaise or peppercorn sauce 3

Green salad, french dressing, walnut garnish 5.5

FRESH COFFEE 4

2oz / 4oz / 6oz
with or without milk

HAPPY ENDING 6

Handmade Madagascan vanilla pod
ice cream, puréed strawberries,
chopped roasted hazelnuts

"Would you like a flake in that, love?" 50p

DIGESTIF COCKTAILS

Espresso Martini 11

Old Fashioned 12

UNCOMPLICATED, FLAVOURSOME & HOPELESSLY SATISFYING!

FANCY A PARTY AT BUTCH? GET IN TOUCH...

☎ 01223 361792 ✉ INFO@BUTCHANNIES.COM 🌐 BUTCHANNIES.COM

Customers with allergies and intolerances, please notify a member of staff before ordering. All prices include VAT at current rate. An optional 12.5% service charge will appear on the bill, all of which will go to the staff.