

MAKING THE CUT

Pickled herring, beetroot, horseradish

8

South Coast fish pie, buttered greens

18

Steak & mushroom pie, buttered greens

19



BREED: LINCOLN RED

FARM: MONTREAL ESTATE

Rare breeds of beef matured for a minimum of 42 days. Our Head Chef has a wide variety of sharing cuts after bringing the whole cow to be butchered in the Chop House.

Please ask your server for today's availability.

PICANHA: £7/100gr

RIB-EYE ON THE BONE: £8/100gr

SIRLOIN ON THE BONE: £9/100gr

CHATEAUBRIAND: £11/100gr

PORTERHOUSE: £11/100gr