

MAKING THE CUT



Breed: English Shorthorn

Farm: Mark Stevens, Bluebarns Farm, Chelmsford

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: £8/100g

SIRLOIN ON THE BONE: £11/100gr

RIB-EYE ON THE BONE: £10/100gr

CHATEAUBRIAND: £11/100gr

PORTERHOUSE: £11/100gr