

# 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.

## **SIRLOIN RIB STEAK 58**

FOR TWO TO SHARE - APPROX. 600g

A prime bone-in club steak boasting rich marbling that melts beautifully during cooking, infusing a deep and buttery flavour.

## **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

## **ARABICA COFFEE 3**

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

## **HAPPY ENDING 5**

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

**ANY ALLERGIES OR INTOLERANCES? Be sure to inform your server before ordering.** We use NUTS across our kitchen and bar and cannot provide 100% assurance to those with a nut allergy. All prices include VAT at current rate. A discretionary 12.5% service charge will be added to your final bill.