

# 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

## 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.