

THE RATCATCHERS

MEAT, BREAD, PASTA

Cranberry Paloma £11
Tequila Blanco, Campari, Cranberry,
Soda, Lime, Smoked Salt

Mehow's Steakhouse Martini £13
Chilled Belvedere, Extra Dry
Vermouth, Jalapeño Brine, Pickle,
Olives

St Giles & Sarti Rosa Sour £11
Sarti Rosa, St Giles Dry Gin, Sugar,
Whites, Lemon Juice, Glace Cherries

STEAK

We work with Clarkes Farm in Hevingham to exclusively source premium, grass-fed Norfolk beef. All our beef is aged for a minimum of 28 days. Every steak is butchered in-house by our head chef and our process ensures everything is utilised, with bones used to make stock and Jus, fat melted into tallow and trimmings into mince for Ragu's.

All of our steaks are rested in rich beef tallow before serving.

Classic Seasoning Maldon Salt & Cracked Black Pepper 220g Rump £23 300g Sirloin £40 300g Ribeye £41 250 g Fillet £43	Gorgonzola Sauce Lombardy Italian Blue Cheese Bechemel 220g Rump £28 300g Sirloin £45 300g Ribeye £46 250 g Fillet £48	Dianne Sauce Mushrooms, Cream, Mustard & Brandy 220g Rump £29 300g Sirloin £46 300g Ribeye £47 250 g Fillet £49	Italian Raviolo 'Cacio e Pepe' Black Pepper & Parmesan 220g Rump £31 300g Sirloin £48 300g Ribeye £49 250 g Fillet £51	Garlic Surf & Turf Argentinian Prawns In Garlic & Parsley Butter 220g Rump £32 300g Sirloin £49 300g Ribeye £50 250 g Fillet £52
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All Served With Thick Cut Chips

Steak Burger £25

Triple Stacked, Bacon, USA Cheese, Burger Sauce, House Salad, Thick Cut Chips

1kg Mixed Grill to share £75

220g Rump Steak, Lamb Skewers, Grilled Marinated Chicken, Polish Sausage, Venison Haunch, Black Pudding, Tenderstem Broccoli, Thick Cut Chips, Choice of Sauce

SIDES

Garlic Buttered Button Mushrooms £5.5

Roasted, Honey Glazed Carrots £5.5

Grilled Garlic Buttered Tenderstem Broccoli £8

Seasonal Greens £8.5

House Salad £5

Thick Cut Chips £5

STEAK GUIDE

Our head chefs guide to the 7 steak cuts with recommended cooking

RUMP

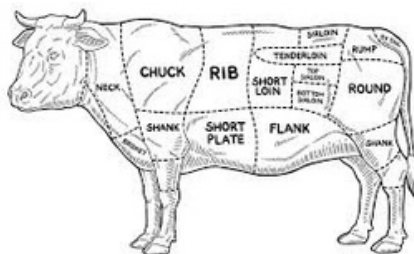
A cut with a rich flavour and robust, firmer texture
COOK: MEDIUM - WELL DONE

SIRLOIN

A lean cut with a strip of fat along the edge
COOK: MEDIUM RARE - MEDIUM

RIBEYE

A rich and flavourful cut with heavy fat marbling
COOK: MEDIUM - MEDIUM WELL



TBONE

A Cut combining the two textures of both Sirloin and Fillet cooked on the bone
COOK: MEDIUM

FILLET

A very lean, tender cut with no fat and a delicate flavour
COOK: RARE - MEDIUM RARE

PRIME RIB

A large cut of ribeye on the bone, incredibly flavourful
COOK: MEDIUM - MEDIUM WELL

CHATEAUBRIAND

The most premium cut, the thickest segment of Fillet
COOK: RARE - MEDIUM RARE

See our Steak Board above the fireplace for today's large cuts

Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen free environment. Our menu descriptions do **not** contain every ingredient used. Please notify your server of any food allergies or intolerance when ordering Food & Drink.

Please note that there will be a discretionary service charge of 10% added to the bill

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À LA CARTE

We are a small kitchen. Just two chefs. We do three simple things

MEAT. BREAD. PASTA.

Every morning starts the same way: Butchery, Baking & Hand Rolling.

We don't chase trends. We don't take shortcuts.

It's fresh, It's local and it's always made to order.

SNACKS

Homemade Focaccia, Aged Balsamic, Olive Oil £4
Sicilian Marinated Mixed Olives £5
Marsh Pig Truffle Salami £6
Crispy Pork Belly Bites, Sweet Chilli Glaze £7.5
Peri Peri Chicken Strips, Lime Mayonnaise, Fresh Herbs, Crispy Onions £6.5

STARTERS

Honey Glazed Goats Cheese, Baby Gem, Beetroot, Dill, Thyme, Aged Balsamic, Toast £10
Argentinian Prawns, Garlic Butter, Toast £15
Beef Carpaccio, Fillet Steak, Samphire, Pea Shoot, Egg Yolk, Spinach, Grain Mustard & Caper Dressing £16.5

MAINS

All of our pastas & risottos are handmade & hand rolled daily

Papardelle, Beef Bolognese Ragù, San Marzano Tomatoes, Carrots, Celery, Jus, Parmesan £19
Fettuccine, Venison Haunch, Cacio E Pepe, Port Glazed Shallots £22
Risotto, Braised Chicken, Pearl Onions, Mushrooms, Thyme, Red Wine, Parmesan £18
Risotto, Ham Hock & Pea, Fresh Herbs, White Wine, Parmesan £18.5
Cornish Sole, Thyme New Potatoes, Garlic Green Beans, Samphire, Lemon Beurre Noisette, Capers, Dill £24

DESSERTS

Warm Belgium Double Chocolate Brownie, Oreo Ice Cream, Dark Chocolate Sauce £8.5
Sticky Toffee Pudding, Honey Comb Ice Cream, Toffee Sauce £8.5
Limoncello Tiramisu, Lady Fingers, Mascapone, White Chocolate £8
Affogato, Double Espresso, Madagascan Vanilla Ice Cream, Chocolate Dust £6.5
Lombardy Gorgonzola, Toasted Focaccia £8

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