

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

LUNCH

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

Peri Peri Chicken Strips & Lime Mayonnaise £6

SIGNATURE BEEF BOLOGNESE

Beef Bolognese Ragu, San Marzano Tomatoes, Carrots, Celery, Jus, Parmesan

Homemade Pasta £18

Loaded Sweet Potato £14

Cottage Pie £15

MAINS

Risotto, Braised Chicken, Pearl Onions, Mushrooms, Thyme, Red Wine, Parmesan £18

Gammon, Honey & Mustard Glaze, Fried Hen Egg, House Salad, Thick Cut Chips £15.5

Cornish Sole, Thyme New Potatoes, Garlic Green Beans, Samphire, Lemon Beurre Noisette, Capers, Dill £24

BRUSCHETTA'S

Served with Thick Cut Chips & House Salad

Bacon, Lettuce, Tomato £12

Chicken & Avocado £12

Mushroom & Gorgonzola £10

DESSERTS

Belgium Double Chocolate Brownie Sundae, Oreo Ice Cream, Dark Chocolate Sauce £8.5

Sticky Toffee Pudding, Honey Comb Ice Cream, Toffee Sauce £8.5

Affogato, Double Espresso, Madagascan Vanilla Ice Cream, Chocolate Dust £6.5

Lombardy Gorgonzola, Toasted Focaccia £8

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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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 stocks and Jus, fat melted into tallow and trimmings into mince for Ragu's.

All of our steaks are resting 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

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

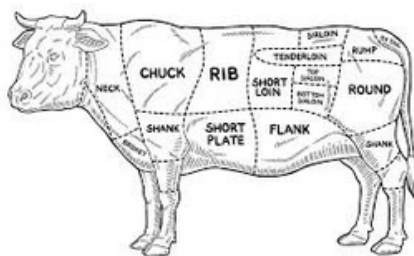
A lean cut with a strip of fat along the
edge

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

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