THE RATCATCHERS

MEAT, BREAD, PASTA

Christmas Spritz £12
Grey Goose, Cranberry, Prosecco

Winter Sloe G & T £12
Bombay, Tonic, Rosemary, Orange

Gingerbread Espresso Martini £15
Belvedere, Espresso, Gingerbread





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 Foccacia, Aged Balsamic, Olive Oil £4
Sicilian Marinated Mixed Olives £5
Honey Mustard Glazed Pigs in Blankets £5
Crispy Pork Belly Bites, Sweet Chilli Glaze £7.5
Peri Peri Chicken Strips, Lime Mayonaise, Crispy Onions £6.5

STARTERS

Honey Glazed Goats Cheese, Blakeney Leaf, Beetroot, Dill, Thyme, Aged Balsamic, Toast £12.5
Beef Carpaccio, Fillet Steak, Samphire, Pea Shoot, Egg Yolk, Blakeney Leaf, Grain Mustard & Caper Dressing £16.5
Crayfish Cocktail, Baby Gem, Marie Rose, Dill, Chives, Toast £14

MAINS

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

Papadelle, Beef Bolognese Ragu, San Marzano Tomatoes, Carrots, Celery, Jus, Parmesan £19
Fettuccine, Venison Haunch, Cacio E Pepe, Port Glazed Shallots £22
Risotto, Crispy Confit Duck Leg, Spring Onions, Parsley, White Wine, Parmesan, Jus £28
Cornish Sole, Thyme New Potatoes, Garlic Green Beans, Samphire, Lemon Beurre Noisette, Capers, Dill £24
Turkey Ballotine, Pig in Blanket, Honey Glazed Carrots, Tenderstem Broccoli, Braised Red Cabbage, Pressed Leek & Potato Dauphinoise, Cranberry Jus £26

DESSERTS

Warm Belgium Double Chocolate Brownie, Oreo Ice Cream £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 Foccacia £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

THE RATCATCHERS

MEAT, BREAD, PASTA

STEAK

All Served With Thick Cut Chips

Classic Seasoning	Gorgonzola Sauce	Dianne Sauce	Italian Raviolo	Garlic Surf & Turf
Maldon Salt & Cracked Black Pepper	Lombardy Italian Blue Cheese Bechemel	Mushrooms, Cream, Mustard & Brandy	'Cacio e Pepe' Black Pepper & Parmesan	Argentinian Prawns In Garlic & Parsley Butter
250g Rump £25	250g Rump £30	250g Rump £31	250g Rump £33	250g Rump £34
300g Ribeye £41	300g Ribeye £46	300g Ribeye £47	300g Ribeye £49	300g Ribeye £50
400g Sirloin £45	400g Sirloin £50	400g Sirloin £51	400g Sirloin £53	400g Sirloin £54
250 g Fillet £43	250 g Fillet £48	250 g Fillet £49	250 g Fillet £51	250 g Fillet £52

Steak Burger £25

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

1kg Mixed Grill for two £80

220g Rump Steak, Lamb Chops, Grilled Marinated Chicken, Polish Sausage, Venison Haunch, Black Pudding, Tenderstem Broccoli, Blakeney Leaf, Thick Cut Chips, Choice of: Garlic Butter, Dianne or Gorgonzola Sauce

Steak Tasting Board for two £120

An experience designed to taste and compare the different flavours & textures of the four prime cuts of beef.
250g Fillet, 200g Ribeye, 200g Sirloin, 250g Rump with a choice of any two sides.
All steaks will be cooked as is recommended in our steak guide below.

SIDES

Garlic Buttered Button Mushrooms £5.5
Roasted, Honey Glazed Carrots £5.5
Grilled Garlic Buttered Tenderstem Broccoli £8
Thick Cut Chips £5
Lemon Buttered Samphire & Green Beans £8.5
House Salad £5
Blakeney Leaf Salad £5

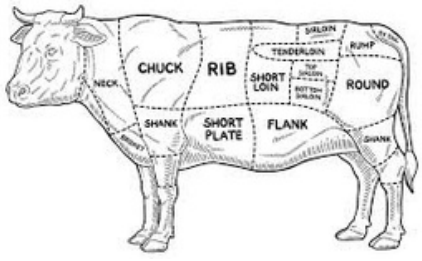
STEAK GUIDE

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 - MEDIUM WELL

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

CHATEUBRIAND
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,
Breed of cow, and which Norfolk Farm it was sorced

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