THE RATCATCHERS

MEAT, BREAD, PASTA

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
Whipped ricotta, focaccia £6
Peri Peri chicken strips, lime mayonnaise, crispy onions £6.5
Cripsy pork belly bites, sweet chilli glaze £7.5

STARTERS

Argentinian prawns, garlic butter, toasted focaccia £15
Honey glazed goats cheese, Blakeney leaf, beetroot, dill, thyme, aged balsamic, toast £12.5
Beef carpaccio, fillet steak, samphire, pea shoots, egg yolk, Blakeney leaf, mustard & caper dressing £16.5

PASTAS & RISOTTOS

Pappardelle, beef bolognese ragu, San Marzano tomatoes, carrots, celery, jus, parmesan £19
Casarecce, venison & pork sausage ragu, kale, tarragon, parmesan £20
Bucatini, burrata, pancetta, chilli, basil, San Marzano tomato sauce £22
Paccheri, squid, crayfish, lemon cream, whipped ricotta £21
Giglio riccio, portobello mushrooms & Gorgonzola ragu, braised leeks, aged balsamic £20
Risotto, braised chicken, pearl onions, mushrooms, thyme, red wine, parmesan £18

DESSERTS

Belgium double chocolate brownie, chocolate ice cream £8.5
Sticky toffee pudding, honeycomb ice cream, toffee sauce £8.5
Amaretto Crème Brûlée £8
Affogato, double espresso, Madagascan vanilla ice cream, chocolate dust £6.5
Lombardy Gorgonzola, toasted foccacia £8

PASTA GUIDE

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



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
Maldon salt & cracked black pepper
250g Rump £25
300g Ribeye £41
400g Sirloin £45
250g Fillet £43

Gorgonzola raviolo
Lombardy Italian blue cheese Béchamel
250g Rump £30
300g Ribeye £46
400g Sirloin £50
250g Fillet £48

Dianne sauce
Mushrooms, cream, mustard & brandy
250g Rump £31
300g Ribeye £47
400g Sirloin £51
250g Fillet £49

Peppercorn sauce
Cracked black peppercorns, whisky & cream
250g Rump £33
300g Ribeye £49
400g Sirloin £53
250g Fillet £51

Garlic surf & turf
Argentinian prawns in garlic & parsley butter
250g Rump £34
300g Ribeye £50
400g Sirloin £54
250g Fillet £52

Steak burger £25
Triple stacked, bacon, USA cheese, burger sauce, house salad, thick cut chips

1kg Mixed grill for two £75
250g rump steak, gammon, grilled marinated chicken, pigs in blankets, 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 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
Lemon buttered samphire & green beans £8.5
House salad £5
Thick cut chips £5

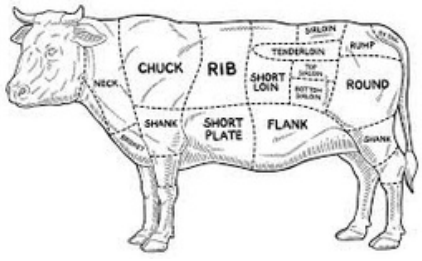
STEAK GUIDE

Our head chef's 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, the breed of cow, and the Norfolk farm where it was sourced

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