THE RATCATCHERS

MEAT, BREAD, PASTA

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 foccacia, aged balsamic, olive oil £4
Sicilian marinated mixed olives £5

PASTAS & RISOTTOS

Add chicken or burrata for an additional £8

Casarecce, kale cream, leeks, Pecorino Romano £12
Bucatini, pancetta, chilli, basil, parmesan, San Marzano tomato sauce £14
Paccheri, portobello mushroom cream, spring onions, chives, parmesan £13
Pappardelle, beef bolognese ragu, San Marzano tomatoes, carrots, celery, jus, parmesan £19
Risotto, samphire, peas, white wine, cream, parmesan £12.5

GRILL

All served with house salad and thick cut chips

Gammon, honey & mustard glaze, two fried eggs £15.5
Peri Peri chicken, lime mayonnaise dressing £15
Burger, double stacked, USA cheese, burger sauce £18

DESSERTS

Belgium double chocolate brownie sundae £8.5
Sticky toffee pudding, honeycomb ice cream, toffee sauce £8.5
Affogato, double espresso, Madagascan vanilla ice cream, chocolate dust £6.5

PASTA GUIDE

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



STEAK

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 Shoot, Egg Yolk, Blakeney Leaf, Mustard & Caper Dressing £16.5

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

1kg Mixed grill for two £75

220g 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

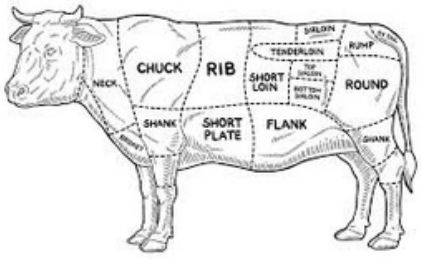
STEAK GUIDE

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

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