

YOUR OWN CHEF & SOMMELIER

BUTCHER'S CUT

STEAK HOUSE & COCKTAILS



Welcome to Butcher's Cut, an approachable and comfortably furnished environment laden with chops. This interpretive American-Style-Steakhouse provides a solid foundation for a memorable experience with a touch of swagger all its own. This steakhouse celebrates the craft heritage of America blended with the skillful mastery of the butcher. Cocktails are born of American influence and wizened with age. The menu is inspired by the Great Plains but offers specialty meats of the world. The wine list is bold and new world. Become immersed in tradition with the occasional window to the present day.

DINING EXPERIENCE

£43

If you have purchased the Dining Experience package, you are entitled to 1 dish from either the Appetizers or the Featured Starters or the Soup section, one from either the Entrées or the Steaks section and one from the Desserts section of the Dining Experience menu, up to a maximum of 3 dishes in total. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

BURRATA & BEET SALAD

Aged Balsamic

CLASSIC CAESAR

Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD

Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM

Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL

Cocktail and Louis Sauce

BAKED GOAT CHEESE TART

Blueberry Compote, Lemon Zest

FEATURED STARTERS

BONE MARROW*

Caramelized Onions, Parsley Sauce

FOIE DEVILED EGGS

Crispy Chicken Skin, Herb Aioli

SOUP

SMOKED TOMATO SOUP

Grilled Aged Cheddar Cheese

ENTRÉES

ROASTED CORN-FED CHICKEN

Corn & Lima Succotash, Pan Drippings

SOCKEYE SALMON*

Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

We serve only 100% Naturally Raised Certified Angus Beef.

FILET MIGNON 8 OZ.

NY SIRLOIN 14 OZ.

DOUBLE LAMB CHOPS 14 OZ.

All steaks come with your choice of sauce and one side per person.

DESSERTS

LAVA CAKE

Molten Bitter Sweet Chocolate & Vanilla Ice Cream

BANANA DATE CAKE

Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

NY CHEESECAKE

Fresh Strawberries, Toasted Graham Crust, Mint

PEANUT BUTTER & MILK CHOCOLATE COOKIE

Vanilla Ice Cream

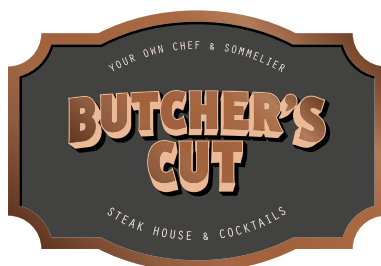
ICE CREAM & SORBET

3 scoops of your choice: ask your waiter for daily selection

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

** Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices are inclusive of VAT.*

Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.



APPETIZERS

BURRATA & BEET SALAD £12
Aged Balsamic

CLASSIC CAESAR £9
Romaine, Croutons, Parmigiano Reggiano

HOUSE CHOP SALAD £9
Double Smoked Bacon, Eggs, Spiced Walnuts, Aged Cheddar

HEARTS OF PALM £9
Avocado, Tomatoes, Raspberry Vinaigrette

SHRIMP COCKTAIL £17
Cocktail and Louis Sauce

BAKED GOAT CHEESE TART £12
Blueberry Compote, Lemon Zest

CRAB CAKES £16
Jumbo Lump Crab, Cajun Remoulade, Greens, Lemon

OYSTER ROCKEFELLER £20
1/2 Doz. Oysters, Sautéed Spinach, Bacon

SOUPS

SMOKED TOMATO SOUP £8
Grilled Aged Cheddar Cheese

LOBSTER CHOWDER £13
Maine Lobster, Bacon, Gold Potatoes

FEATURED STARTERS

CAVIAR* £49
30g with Garnish

SHELLFISH PLATTER* £41 per person
Shrimp, King Crab, Maine Lobster, Oysters, Clams, Scallops

BONE MARROW* £15
Caramelized Onions, Parsley Sauce

KOBE SLIDERS* £15
Aged Cheddar, Brioche, Caramelized Onion

FOIE DEVEILED EGGS £13
Crispy Chicken Skin, Herb Aioli

ENTRÉES

ROASTED CORN-FED CHICKEN £32
Corn & Lima Succotash, Pan Drippings

SCALLOPS BENEDICT* £35
Hollandaise, Bacon, Crispy Potato Cakes, Spinach

HALIBUT £32
Wild Rice, Cherry Tomato, Walnut Brown Butter

SOCKEYE SALMON* £32
Corn Barley Risotto, Salsa Verde, Lemon

STEAKS*

A Selection of our Beef Cuts is Dry-Aged for 21 to 28 Days. We serve only 100% Naturally Raised Certified Angus Beef.

DRY-AGED TOMAHAWK FOR TWO (36 OZ.) £106

TENDER STEAK (12 OZ.) £34

FILET MIGNON (8 OZ.) £36 | (12 OZ.) £49

DRY-AGED T-BONE (24 OZ.) £60

RIB-EYE (20 OZ.) £52

NY SIRLOIN (14 OZ.) £41

AMERICAN BISON (16 OZ.) £53

DOUBLE LAMB CHOPS (14 OZ.) £42

ONE SIDE OF YOUR CHOICE WILL BE INCLUDED WITH EVERY STEAK ORDER

ALL STEAKS CAN SURF* £20

Jumbo Lump Crab Oscar or Lobster Tail or Jumbo Shrimp Scampi

SAUCES

FOREST MUSHROOM / PEPPERCORN / CHIMICHURRI / BÉARNAISE*

SIDES £3 each

**MAC & CHEESE / SMOKED MASHED POTATO / CREAMED SPINACH
JALAPEÑO CREAMED CORN / CRISPY FRIES / ROASTED CAULIFLOWER
ONION RINGS / ASPARAGUS / BRUSSEL SPROUTS
BAKED POTATO with a supplement of £3**

DESSERTS

LAVA CAKE £9
Molten Bitter Sweet Chocolate & Vanilla Ice Cream

NY CHEESECAKE £8
Fresh Strawberries, Toasted Graham Crust, Mint

BANANA DATE CAKE £7
Rum Toffee Sauce, Banana Ice Cream & Candied Orange Zest

PEANUT BUTTER & MILK CHOCOLATE COOKIE £7
Vanilla Ice Cream

ICE CREAM & SORBET £5
Please ask your waiter for the daily selection

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COCKTAILS £14

THE RED HOUSE

Tito's vodka, Bitter Campari, club soda

MY DARLING

Aviation gin, fresh orange and lemon juice, tarragon, simple syrup

THE DERBY

Woodford Reserve bourbon, Bitter Campari, Martini Dry vermouth

SAZERAC

Absinthe, Bulleit Rye whisky, sugar cube, Fee Brothers Old Fashioned bitters, Angostura bitters

GREY GOOSE MULE

Grey Goose vodka, fresh lime juice, sugar syrup, ginger beer

THE LAST WORD

Plymouth gin, maraschino liqueur, green Chartreuse, freshly squeezed lime juice

ROSE FRENCH 75

Bombay Sapphire gin, sugar syrup, freshly squeezed lemon juice, Angostura orange bitters, sparkling rosé wine

THE BEE'S KNEES

Tanqueray N°TEN gin, fresh lemon juice, honey syrup

GINGER CUCUMBER GIMLET

Bombay Sapphire gin, cucumber, simple syrup, fresh lime juice, ginger syrup

AVIATION FIZZ

Bombay Sapphire gin, Martini Bianco vermouth, crème de violette, tonic water

NON-ALCOHOLIC £7.5

ELDERFLOWER & GINGER

Elderflower cordial, fresh lemon juice, ginger, mint sprig, ginger beer

CUCUMBER MOJITO

Fresh lime juice, mint leaves, brown sugar, club soda, cucumber and lime slices

PALOMA FIZZ

Fresh grapefruit and lemon juice, rose syrup, tonic water, rosemary

CRAFT BEERS

LAGUNITAS IPA £9

USA

BLUE MOON £9

USA

SIERRA NEVADA PALE ALE £10

USA

CHIMAY BLEUE £10

Belgium

WEIHENSTEPHAN ORIGINAL £9

Germany

ORIGINAL LANDBIER DUNKEL £9

Germany

STOUT

GUINNESS £9

Ireland

ALE

JOHN SMITH'S EXTRA SMOOTH £9

England

WINES BY THE GLASS

LAURENT PERRIER BRUT £17.5

DOMAINE CHANDON BRUT CLASSIC £13

PINOT GRIGIO COLLI ORIENTALI DEL FRIULI DOC, LIVIO FELLUGA £14

FOUNDER'S ESTATE SAUVIGNON BLANC, BERINGER £11

MALBEC, TERRAZAS £13

ZINFANDEL, BERINGER £13

PRIVATE SELECTION CABERNET SAUVIGNON, ROBERT MONDAVI £11



CHAMPAGNE

LAURENT PERRIER CUVÉE ROSÉ £119

Reims-France

RUINART BRUT £119

Reims-France

VEUVE CLICQUOT PONSARDIN BRUT £79

Épernay-France

LAURENT PERRIER BRUT £70

Reims-France

SPARKLING WINES

**FRANCIACORTA CUVÉE PRESTIGE,
CA' DEL BOSCO £65**

Lombardy-Italy

DOMAINE CHANDON BRUT CLASSIC £53

Mendoza-Argentina

WHITE WINES

CHARDONNAY ARTHUR, DOMAINE DROUHIN £98

Willamette Valley-Oregon

**POUILLY FUMÉ LE TRONCSEC,
JOSEPH MELLOTT £74**

Loire Valley-France

**DIRECTOR'S CHARDONNAY,
FRANCIS COPPOLA £66**

Sonoma County-California

**CHABLIS PREMIER CRU MONTMAINS
LES VIEILLES VIGNES, PASCAL BOUCHARD £60**

Burgundy-France

**PINOT GRIGIO COLLI ORIENTALI DEL FRIULI DOC,
LIVIO FELLUGA £55**

Friuli Venezia Giulia-Italy

**ZELTINGER HIMMELREICH RIESLING KABINETT,
MARKUS MOLITOR £55**

Mosel-Germany

**ROSAZZO RONCO DELLE ACACIE,
LE VIGNE DI ZAMÒ £53**

Friuli Venezia Giulia-Italy

**RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC,
LE VIGNE DI ZAMÒ £46**

Friuli Venezia Giulia-Italy

**FOUNDER'S ESTATE SAUVIGNON BLANC,
BERINGER £45**

Napa Valley-California

**SAUVIGNON BLANC,
BRANCOTT ESTATE £41**

Marlborough-New Zealand

**PINOT GRIGIO DOC,
CANTINA ABBAZIA DI NOVACELLA £40**

Trentino Alto Adige-Italy

CHENIN BLANC, CAPE SPRING £35

Western Cape-South Africa

RED WINES

PINOT NOIR, DOMAINE DROUHIN £98

Willamette Valley-Oregon

**HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE,
DELAS FRÈRES £83**

Rhône Valley-France

**DIRECTOR'S CUT CABERNET SAUVIGNON,
FRANCIS FORD COPPOLA £78**

Sonoma County-California

SPECIAL BLEND, BODEGA DEL FIN DEL MUNDO £75

Patagonia-Argentina

BAROLO CLASSICO DOCG, BRANDINI £74

Piedmont-Italy

**LES TERASSES VELLES VINYES PRIORAT DOCA,
ALVARO PALACIOS £71**

Priorat (Catalonia)-Spain

PINOT NOIR, J.CHRISTOPHER £71

Willamette Valley-Oregon

**CHÂTEAU HAUT GROS CAILLOU AOC
SAINT-ÉMILION £70**

Bordeaux-France

ZINFANDEL, RAVENSWOOD £63

Sonoma County-California

SHIRAZ KALIMNA BIN 28, PENFOLDS £61

Barossa Valley-Australia

ZINFANDEL, BERINGER £53

Napa Valley-California

MALBEC, TERRAZAS £53

Mendoza-Argentina

**FOUNDER'S ESTATE MERLOT,
BERINGER £50**

Napa Valley-California

**PRIVATE SELECTION CABERNET SAUVIGNON,
ROBERT MONDAVI £45**

Central Coast-California

**CHIANTI CLASSICO PÈPPOLI DOCG,
MARCHESI ANTINORI £44**

Tuscany-Italy

PINOTAGE, NEDERBURG £36

Paarl-South Africa



BRUNCH

Open from 10 am to 2 pm on selected days. Please verify with your waiter.

THE BREAKFAST CLUB* £7

A fried egg sandwich made with ham, avocado, melted cheddar & Tabasco mayo served between a brioche bun; garnished with hash brown potatoes and seasonal fruit

MEDITERRANEAN OMELET* £5

With your choice of: roasted bell peppers, sun-dried tomato, sautéed mushrooms, onion, basil, topped with feta cheese; served with hash brown potatoes and seasonal fruit

HOMEMADE CARNITAS

SWEET POTATO TATER TOTS* £7

Braised pork shoulder, poached egg, roasted bell peppers, onions, roasted jalapeño sauce, fresh cilantro

COUNTRY CHICKEN & BISCUIT* £8

Crispy fried chicken, bacon, sunny side up egg & a homemade buttermilk biscuit topped with Cajun gravy spiced and maple syrup

WILD BLUEBERRY PANCAKES £5

With blueberry compote, homemade maple bacon butter and whipped cream

STRAWBERRY FRENCH TOAST £7

Topped with our warm, homemade strawberry compote and fresh whipped cream

BAGEL & LOX* £9

Topped with smoked salmon, cream cheese, fresh red onion, dill and capers

SMOOTHIES £9

Just ask for your favourite flavour, and we'll do our best to satisfy your request

BLOODY MARY CART £9

Made-to-order cocktail, served tableside

FRESH FRUIT JUICES £7

Please ask our Bar staff for available flavours

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