

## COCKTAILS

### Tommy's Margarita 11

100% agave tequilla, lime juice, agave syrup, salt rim

### Passionfruit Thang 11

Vodka, passionfruit liqueur, vanilla syrup, pineapple

### Negroni 12

Gin, Campari, sweet vermouth, orange

### Raspberry & Pear Mule 10

Vodka, pear liqueur, raspberry syrup, lime, ginger beer

### Popcorn old Fashioned 14

Dalmore 12, popcorn syrup, bitters, popcorn

### Mango & Jalapeno Margarita 12

Jalapeno infused tequila, mango, lime, tajin

### Buffalo Mai Tai 11

Buffalo trace, angostura 5, pineapple, lime, orgeat

## SPRITZ (all 10)

**Hugo:** elderflower liqueur, mint leaves, lime, soda water  
(also available non-alcoholic)

**Sarti:** Sarti Rosa aperitif, prosecco, soda and lime

**Aperol:** Aperol, prosecco, soda, orange  
(also available non-alcoholic)

## SOFT DRINKS 3.95

Coke / Diet Coke / Coke Zero

Irn Bru / Diet Irn Bru / Sprite

Fever Tree Ginger beer

Still & Sparkling Water

San Pellegrino Cans (ask for flavours)

## BEER

On Tap

Moretti Lager (4.6%) 6.75

Guinness (4.2%) 6.75

Bottles / Cans

Heineken (5%) 5.25

Birra Moretti Sal Di Mar (4.8%) 5.25

IPA Can (on rotation) 5.50

Birra Moretti Zero (0.5%) 4.25

Beavertown Lazer Crush Alcohol Free IPA (0.3%) 5

Lost Orchard, Berry or Apple 500ml (4.5%) 5.75



We work with Rodger's Butchers, a Glasgow based, family-run establishment which has upheld a heritage of craft and quality for well over a century. Each cut from Rodgers is personally handpicked from a network of carefully chosen British farms to ensure the highest quality.

## NIBBLES

Gordal Olives 4.50

Homemade Rosemary and Sea Salt Focaccia, Olive Oil and Balsamic 5.00

## STEAK

**Flatiron Steak 15**

Picanha 18

British Wagyu Rump 25

Triple Cheeseburger 15

seeded brioche bun, jalapeno mayonnaise, shredded lettuce

Wagyu Triple Cheeseburger 18

seeded brioche bun, bourbon bacon jam, home pickles, shredded lettuce

## TODAY'S TOP CUTS

*please see our steak specials board or ask your server for details*

## SIDES

Beef Dripping Chips 4.75

- add grated parmesan and truffle oil 1.50

Buttered Mash 4.75

Truffled Crumb Mac & Cheese 5.75

Sautéed Mixed Mushrooms 5.25

Padron Peppers 5.50

Aubergine Parmigiano 4.75

- also available as a main 10

Garlic Tenderstem Broccoli 5.25

Mixed salad 4

Caesar Salad 5.5

## SAUCES / DIPS

Peppercorn, Chimichurri, Garlic and herb butter  
or Beef Dripping Gravy 2.5

Garlic Mayonnaise, Smoky Ketchup or Baconnaise 1.5

## TOP CUTS DRY AGER

We source some of the best beef from carefully selected British farms.

Our beef is dry-aged, on the bone, in house for at least 30 days to bring out deep, rich flavour and incredible tenderness.

Once it's ready joints are cut to multiple sizes with the trimmings not going to waste either. They're used to make our dry-aged burgers, packed with bold flavour!

Check out our dry aging fridge to see the aging in action and keep an eye on our specials board for different cuts and sizes.

## SUNDAY ROAST

At top cut we love our Sunday Roast as much as you do. We got a little tired of overcooked, thin slices of beef joints, so we did something about it.

Our Sunday Roast is centred around our pride and joy the Flatiron! Cooked to order to your desired temperature and served with beef fat roast potatoes, Yorkshire pudding, broccoli, carrots, cauliflower and cheese and a jug of our hearty beef dripping gravy.

Available from 12pm until sell out every Sunday. See our website for full menu details.

## LUNCH MENU

Enjoy a flatiron steak, steak baguette, aubergine parmigiano, or triple cheeseburger with beef dripping chips for 15.

Monday - Friday 12pm to 4pm an Top Cut



## PLEASE SCAN THE QR CODE FOR OUR ALLERGENS SHEET

Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and we cannot guarantee that traces will not sometimes be present.

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**TOP CUT**  
Steak & Cocktails