

BLACKHOUSE STEAK PROVENANCE

THIS MONTH'S FEATURED STEAK

Welsh Black...	10oz Ribeye	£30.00
<i>the giant of the British breeds</i>	10oz Sirloin	£30.00
<i>Served with home cut chips, jacket potato or crushed potatoes</i>		

Welsh Black cattle are neither new nor exotic. In fact, they are one of the oldest British breeds and while others have been moving progressively in the direction of the exotics (!!), the Welsh Blacks have stuck with their original pedigree.

From the mountains and green valleys of Wales they are descended from the cattle of pre-Roman Britain.

Roman literature refers to them as the "Celtic Ox". There were originally two distinct strains of Welsh Black, the compact and sturdy North Wales type and the larger, rangier South Wales type. Successful intermingling of these two types over the last 100 years has resulted in a beast that is the leanest of the native breeds, bred with an emphasis on producing a quality British steak with great texture and marbling.

So if you like your beef lean, full of flavour and free of all artificial nastiness then Guy's Welsh Black fits the bill perfectly.

Enjoy.

Your
steak
comes
from here

Guy Hall Farm,
Awre, Gloucestershire,
GL14 1EL

A Welsh Black



August 2010.

All prices include VAT at the current rate.

BH BLACKHOUSE
RESTAURANT AND BAR

Book online at www.blackhouse.uk.com

