

Traditional Farmed BEEF



Product Description

Units

Whole Topside	KG
Topside Rolled	KG
Silverside Rolled	KG
Forerib on bone	KG
Forerib Boned & Rolled	KG
Forerib Carvery cut	KG
Forerib French Trimmed	KG
D Rump Boneless	KG
Sirloin on Bone	KG
Striploin - Roasting	KG
Striploin - Steaking	KG
Whole Fillet - Long	KG
Fillet - Barrel Cut	KG
Whole Rib Eye	KG
Brisket - Whole Flat	KG
Brisket - Rolled	KG
Featherblade - Whole	KG
Whole Shin - Boneless	KG
Chuck Tender - Whole	KG
Chuck Steak - Diced	KG
Chuck Steak - Minced	KG
Minced Beef - Standard	KG
Steak & Kidney	KG
Jacobs Ladder	KG
Short Ribs	KG



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Catering Butchers

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Product Description

Units

Product Description	Units
Portion Control	
Sirloin Steak	EA
Rump Steak - D Cut	EA
Rump Steak - Cap Off	EA
Rump Heart Steak - Single Muscle	EA
Rib Eye Steak	EA
Fillet Steak - Standard Cut	EA
Fillet Steak - Larder Trimmed	EA
Fillet Steak - Centre Cut	EA
Rib Steak - Bone In	EA
Rib Steak - Cote De Beouf	EA
T - Bone Steak	EA
Minute Steak	EA
Braising Steak - ex Top Rump	EA
Alternative Cuts	
Brisket Block	EA
Featherblade Daube	EA
Featherblade Steak	EA
Flat Iron Steak	EA
Bavette Steak	EA
Onglet Steak	EA
Rump Pave	EA
Denver Steak	EA
Hanger Pave	EA



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