

WEEKDAY EVENING MENU



While you wait

Portuguese Artisan Bread 3.25

Marinated Olives 3.50

Starters

Soup of the Day (v)
Chef's soup with ciabatta

Caprese Salad (v)
Sliced fresh mozzarella, fresh and sun-dried tomatoes, basil, pesto sprinkled with pinenuts

Duo of Salmon
UIG Lodge Isle of Lewis Smoked salmon, salmon mousse,
Keta caviar in a light dill horseradish soft cheese, pickled cucumber and seasoned crispy toast *(extra £6.50)*

Portuguese Hams
North-east Portuguese dish from the Bisaro pig:
Presunto, Salpicao, Salsichao, Cachaco
served with fresh melon and fig

Fresh Asparagus (v)
Wykham Park Farm local asparagus with clarified butter, parmesan shavings topped with a poached hen's egg

Polvo 'A Lagareiro
Poached and grilled octopus (a favourite in Portugal) in olive oil with confit garlic

Smoked Duck Salad
Served with mixed leaves, orange segments, pomegranate seeds, caramelized walnuts,
pomegranate molasses, artichoke and crispy croutons

The Butchers Arms Fishcake
Our famously tasty fishcake made with salmon, smoked haddock, cod, haddock,
prawns served with a delicious wholegrain mustard sauce topped with a poached hen's egg
and mixed dressed salad *(extra £5.00)*

Butterflied Garlic King Prawns
Halved and grilled in the shell sautéed in a sizzling light garlic butter *(extra £6.50)*



Mains

Chicken A La Creme

Corn-fed chicken supreme in a creamy white wine sauce with rice

Pan Fried Salmon

Butter sauce with grilled vegetables, punched new potatoes, topped with crispy capers

Chestnut Mushroom Risotto (v)

Creamy mushroom risotto or add prawns (*extra £2.50*)

Traditional Portuguese

Pork Iberico Presa

Free range black pig native to Alentejo in Portugal, fed on a diet of acorns served with chargrilled courgette, confit carrot, baby gem and dauphinoise potatoes

Arroz de Marisco

Delightful combination of saucy seafood rice with monkfish tail, prawns, mussels and calamari with coriander

Chanfana

Succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa and new potatoes

From the Grill

Aged Fillet Steak

Dried aged centre prime cut with succulent juices served with portobello mushroom, confit tomato, mixed salad and chips (*extra £10.00*)

Aged T-Bone Steak

Dried aged served with portobello mushroom, confit tomato, mixed salad and chips (*extra £8.00*)

Aged Sirloin Steak

Dried aged served with portobello mushroom, confit tomato, mixed salad and chips (*extra £5.00*)

Make it yours

Peppercorn and brandy sauce	2.75	Roast garlic butter	2.50
Blue cheese butter	3.50	Beer battered onion rings	3.95

Side Orders

Hand cut chunky chips	3.95	Truffle and parmesan chips	4.95
Seasonal vegetables	3.95	Green beans and roasted almonds	3.95
Sautéed garlic new potatoes	3.95	Creamy spinach	4.50
Green leaf salad with mixed herbs	3.25		

Three courses 35.00

If you have any allergies or dietary requirements, please inform the person who takes your order or any member of staff. We can adapt most of our dishes and will do our best to accommodate all requests. Our products may contain nuts or traces of nuts.

ALL MENUS ARE SUBJECT TO CHANGE