

A LA CARTE

Menu

WHILE YOU WAIT

Portuguese Bread & Butter £4.50

Mediterranean Marinated Olives £4.25

Grilled Chorizo £5.50

STARTERS

THE BUTCHERS ARMS FISHCAKE

Our famously tasty fishcake made with salmon, smoked haddock, cod, haddock, prawns served with a delicious wholegrain mustard sauce, mixed crispy cabbage and topped with parmesan crisp
£11.75

CHEF'S SOUP OF THE DAY (V/VEG/GFO/DF)

Served with a slice of ciabatta
£7.95

PRAWNS WITH CHORIZO

Sautéed in a sizzling light garlic butter
£9.95

GARLIC MUSHROOMS (V/GFO/DF)

Confit garlic and walnut topping with smoked paprika
£8.50

DEEP FRIED BRIE (V)

Coated with Panko breadcrumbs served with mixed crispy cabbage and cranberry sauce
£8.75

DUO OF SALMON (GFO)

Uig Lodge Isle of Lewis Smoked salmon, rilette of salmon, salmon mousse, Keta caviar in a light dill horseradish soft cheese, pickled cucumber and seasoned crispy toast
£15.75

HOMEMADE CHICKEN LIVER PATE (GFO)

Coated with an orange butter served with mixed crispy cabbage, beetroot chutney, pickled granny smith apple, orange segment, coulis and ciabatta toast
£9.95

SALT AND PEPPER TEMPURA SQUID

Deep fried served with garlic aioli and mixed crispy cabbage
£9.75

(v) = vegetarian (veg) = vegan (gf) = gluten free
(gfo) = gluten free option (df) = dairy free (dfo) = dairy free option

If you suffer from any food allergies please ask for guidance when ordering. Our products may contain nuts or traces of nuts
Please be assured that any gratuity kindly left is paid directly to the staff. **All menus are subject to change.**

MAINS

FROM THE GRILL

TOURNEDOS ROSSINI (GFO)

A delicious dried aged fillet beef tournedos, chargrilled and served with a brioche crouton with paté, mushroom, Madeira, brandy, dauphinoise potatoes and seasonal vegetables
£36.50

FARMERS T-BONE (GF/DF/DFO)

Dried aged with succulent juices served with garlic mushrooms, confit tomato, mixed crispy cabbage and handcut chunky chips
£31.95

MAKE IT YOURS

Peppercorn and brandy sauce £2.95

Blue cheese butter £3.95

Roast garlic butter £2.95

Beer battered onion rings £5.00

TRADITIONAL PORTUGUESE

PORK IBERICO LOMBINHOS (GFO)

Free range loin of black pig native to Portugal fed on a diet of acorns served with chargrilled courgette and baby gem and dauphinoise potatoes
£24.95

CHANFANA (GFO)

Succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa, new potatoes and confit carrot
£27.25

VEGAN SHEPHERDS PIE (V/VEG/GFO/DF)

Mashed potato topping with a filling made with puy lentils, onions, garlic in a tomato and smoked paprika sauce served with peas
£15.95

BEEF AND VENISON PIE

Pie with a rich meat filling with a puff pastry top, creamy mash served with peas
£18.95

DUO OF CHICKEN (GF)

A chicken terrine and a chicken supreme with sauteed chestnut mushrooms, leeks and sweetcorn with a drizzle of madeira sauce, rice and confit carrot
£22.25

SEA BASS AND PRAWNS (GF)

Asian mixed cabbage, grilled prawns with a light curry sauce, sauteed new potatoes and confit carrot
£25.75

CONFIT DUCK (GF)

Shredded slow cooked duck with red cabbage, an orange and red wine jus, dauphinoise potatoes and confit carrot
£23.95

SIDE ORDERS

Truffle and parmesan chips £7.00

Green beans with roasted almonds £6.00

Creamy spinach £7.00

Seasonal vegetables £5.00

Hand cut chunky chips £5.00

Skinny Fries £4.95

Sautéed garlic new potatoes £5.00

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