

A La Carte Menu

(Served at lunchtimes and evenings Monday - Saturday alongside the lunch menu)

Small Plates

Portuguese Bread & Butter 4.50
Mediterranean Marinated Olives 4.25
Halloumi Fries with Sriracha Mayo 6.50
Melba Toast 4.50

Grilled Chorizo 6.50
Whitebait Aioli 6.50
Tempura Squid Aioli 6.50

Starters

The Butchers Arms Fishcake

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

Chef's Soup of the Day

Served with a slice of ciabatta (v/veg/gfo/df) 7.95

Garlic Mushrooms

Confit garlic and walnut topping with smoked paprika (v/gfo/df) 8.75

Deep Fried Brie

Coated with Panko breadcrumbs served with mixed salad and cranberry sauce (v) 9.25

Creamy Moules

In a white wine and garlic sauce (gf) 8.95/17.95

Homemade Chicken Liver Pate

Coated with an orange butter served with mixed salad, beetroot chutney, pickled granny smith apple, orange segment, coulis and ciabatta toast (gfo) 9.95

Presunto

Slices of presunto with a rocket salad, parmesan shavings and drizzled in maple syrup (gfo) 8.50

(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

Traditional Portuguese Mains

Chanfana

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 (gfo) 27.25

Arroz de Marisco

Delightful combination of saucy seafood rice with prawns, mussels and calamari with coriander 23.50

Main Courses

Tournedos Rossini

A delicious dry aged fillet beef tournedos, chargrilled with a brioche crouton, paté, mushroom, Madeira and brandy sauce, sauteed new potatoes, spinach puree and confit carrot (gfo) 38.00

Fillet Steak

Dried aged centre cut beef served with confit tomato, mixed salad and hand cut chunky chips (gf/df/dfo) 32.75

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

Fillet of Sea Bass

Grilled fillet with a caper and lemon butter sauce, sauteed new potatoes and confit carrot (gf) 23.75

The Butchers Arms Fishcakes

With a delicious wholegrain mustard sauce, mixed salad and hand cut chips 17.95

Beef Ragù

Slow cooked and tossed through fresh wide ribboned pappardelle pasta with tomatoes, parsley and parmesan 17.95

Roasted Chicken

A chicken supreme with a Provencal tomato and courgette sauce, rice and confit carrot (gf) 19.95

Pork T-Bone

Succulent pork served with a wholegrain mustard sauce, hand cut chunky chips and black bean stew (gf) 17.95

Beef and Venison Pie

Pie with a rich meat filling and a puff pastry top, chips and peas 18.95

Pumpkin and Ricotta Ravioli

Pumpkin and ricotta filling served with roasted butternut squash, parmesan, pumpkin seeds and a cream and butter sauce topped with crispy sage (v) 17.95

Side Orders

Truffle and parmesan chips 7.00
Sautéed garlic new potatoes 5.00
Green beans with roasted almonds 6.00

Hand cut chunky chips 5.00
Seasonal vegetables 5.00

Creamy spinach 7.00
Skinny fries 4.95