



A La Carte Menu

(Served at lunchtimes and evenings Monday – Saturday)

Small Plates

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| Crusty Bread & Butter 4.50 | Grilled Chorizo 6.50 |
| Mediterranean Marinated Olives 4.25 | Whitebait Aioli 6.50 |
| Halloumi Fries with Sriracha Mayo 6.95 | 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 and mixed salad 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

Smoked Salmon Duo

Smoked salmon with a salmon mousse, caviar, Keta caviar in a light dill horseradish soft cheese, pickled cucumber, caper berries and seasoned crispy toast 15.95

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

(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



Main Courses

Tournedos Rossini

A delicious dry aged fillet beef tournedos, chargrilled on top of a brioche crouton, paté, mushroom, Madeira and brandy sauce, spinach puree, mixed vegetables and truffle chips (gfo) 42.50

Fillet Steak

Dried aged centre cut beef served with peas 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

Chanfana

Traditional Portuguese succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa, new potatoes and mixed vegetables (gfo) 33.25

Fillet of Sea Bass

Grilled fillet with a butter sauce, sauteed new potatoes and salad (gfo) 25.50

The Butchers Arms Fishcakes

With a delicious wholegrain mustard sauce, mixed salad and hand cut chips 24.95

Confit of Duck

Shredded duck leg with cabbage, sauteed new potatoes, seasonal vegetables with an orange sauce 27.25

Roasted Chicken

A chicken supreme with a mushroom and white wine sauce, served with rice and mixed vegetables (gf) 24.00

Beef and Venison Pie

Pie with a rich meat filling and a puff pastry top, chips and peas 19.95

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) 18.95

Side Orders

Truffle and parmesan chips 7.00
Sautéed garlic new potatoes 5.00

Hand cut chunky chips 5.00
Seasonal vegetables 5.00

Creamy spinach 7.00
Skinny fries 4.95