

While you wait

Crusty Bread & Butter 4.50 Mediterranean Marinated Olives 4.25 Halloumi Fries with Sriracha Mayo 6.95 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, prawns served with a delicious wholegrain mustard sauce and mixed salad 11.75

### **Homemade Chicken Liver Pate**

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

## **Deep Fried Brie**

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

## **Garlic Mushrooms**

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

## Chef's Soup of the Day

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

# **Main Courses**

#### Roast British Sirloin of Beef

28-day dry aged from Aberdeenshire, Yorkshire pudding, served with seasonal vegetables and roast potatoes (gfo/df) 24.75

### Chanfana

Traditional Portuguese succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa with roast potatoes (gfo) 27.25

## **Roast Chicken**

Cornfed chicken supreme, roast potatoes and seasonal vegetables (gfo/df) 21.50

#### 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

## The Butchers Arms Fishcakes

With a delicious wholegrain mustard sauce, mixed salad and hand cut chips 19.95

### **Side Orders**

Truffle and parmesan chips 7.00 Green beans with roasted almonds 6.00 Creamy spinach 7.00

Skinny fries 4.95

Hand cut chunky chips 5.00 Sautéed garlic new potatoes 5.00 Seasonal vegetables 5.00

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