While you wait
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

- Skin̄̄y friesi4.95
(v) = vegetarian (veg) = vegan (gf) = gluten free (gfo) = gluten free aption (df) = dairy free (dfo) = dairy free option

