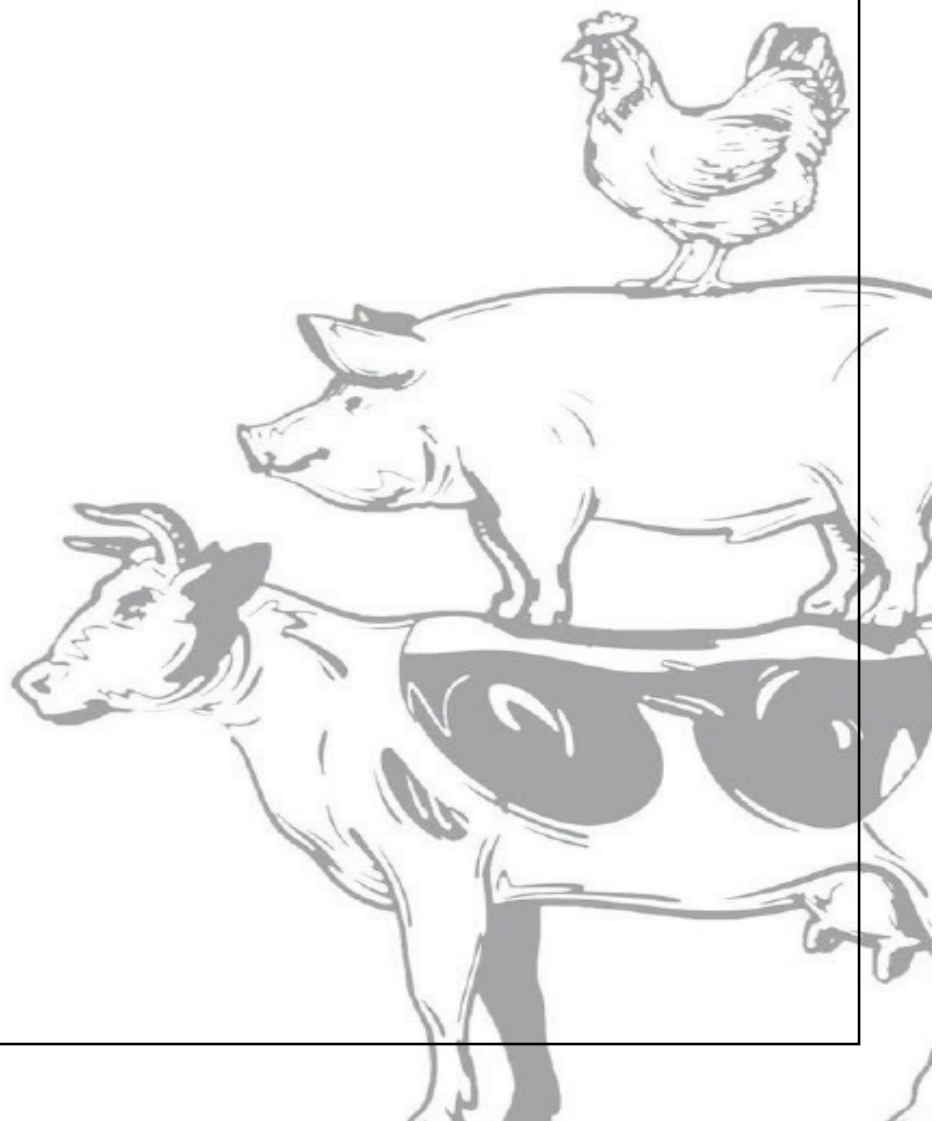


— THE —
BUTCHERS
ARMS

D I N N E R

M E N U



Dinner Menu

Starters

38 Day Dry Aged Beef Tartare £9

Capers, Cornichons, Confit Egg Yolk and Crispy Onions

Cold Water Prawns £8

Sherry Marie Rose Sauce, Baby Gem, Fresh Lemon, Sliced Buttered Bread

Roast Vine Tomato Soup (V,Ve) £7

Award Winning Roger's Sourdough Bread

Baked Heritage Beetroots (V) £8

Whipped Goats Cheese and Toasted Seeds

Creamed Truffled Wild Mushrooms (V,Ve) £7

Shallots and Garlic on Toasted Sourdough

Yorkshire Pudding £7

Oxtail Gravy

Smoked Paprika Dusted White Bait £6.50

Tartare Sauce

Butchers Meat

All Meat Supplied By Our Local Butcher, Atkinsons

For Sharing:

Dry Aged Cote De Boeuf 35oz £65

Beef Dripping Chips, Roast Vine Tomato, Portobello Mushroom and Watercress

Tomahawk Steak 35oz £65

Truffle Macaroni Cheese (£1 supp) or Beef Dripping chips and Dressed Leaves

Steaks

Sirloin 8oz £20

Served with Beef Dripping Chips or Skinny Fries, Roast Vine Tomato, Portobello Mushroom

Rib Eye 8oz £23

Served with Beef Dripping Chips or Skinny Fries, Roast Vine Tomato, Portobello Mushroom

Sauces

Peppercorn £3 Bearnaise £3 Garlic Butter £3

Mains

Pan Fried Hake £23

Shrimp, Crushed Baby Potatoes and Brown Butter Hollandaise

Grain Fed Chicken, Chestnut Mushroom and Leek Pie £18

Topped with Puff Pastry, Mash Potato and Seasonal Greens

Butchers Giant Toad in the Hole £17

Filled with Local Sausages, Mash, Roast Root Vegetables and Onion Gravy

Truffled Macaroni Cheese (V) £14

Crispy Onion and Kale

Caramelized Red Onion Tart (V,Ve) £13

Semi Dried Tomato, Grilled Pepper and Dressed Leaves

*Warm Local Goats Cheese Salad (V) £14

Beetroot, Baby Gem, Chicory, Apple and Walnuts

Sides

Beef Dripping Chips £3.50

Skinny Fries £3

Truffle and Parmesan Fries £3.50

Creamy Mash Potato £3

Seasonal Greens £3

Rocket, Parmesan and Balsamic Salad £3

Desserts

*Apple and Cinnamon Crumble (V, GF) £8

Homemade Custard or Vanilla Ice Cream

Warm Goopy Chocolate Brownie (V, GF) £7

Salted Caramel Sauce

Warm Raspberry Bakewell Tart (V) £7

Homemade Custard or Vanilla Ice Cream

Set Lemon Posset (GF) £7

Blueberry Jelly, Meringue

Dixons Assortment of Ice cream (V) £6

Cinder Toffee, Strawberry Mallow and Chocolate Chunks

Selection of Cheese

for one person or two people £9.50/£19

Grapes, Crackers, Celery, Walnuts and Chutney

*Available as Vegan options

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures.

Head Chef – Lee Brandon