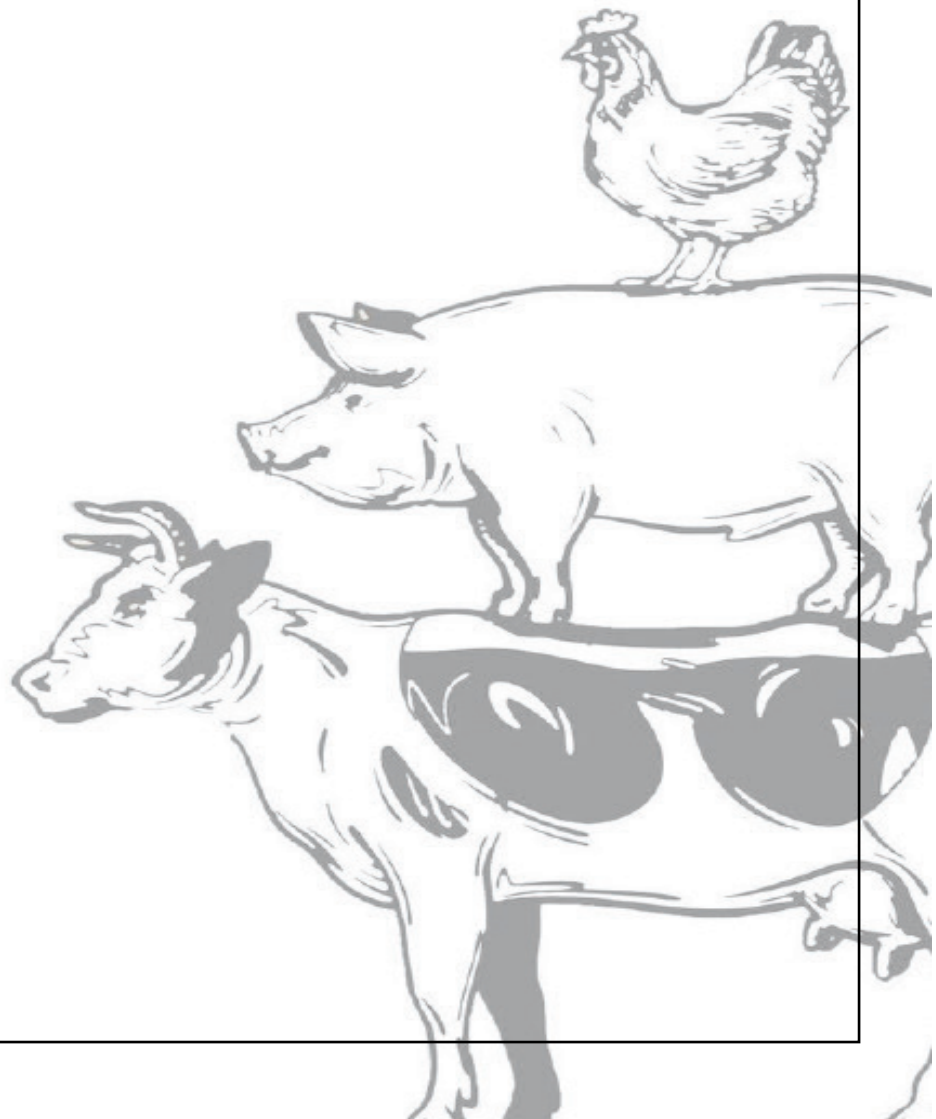


– THE –  
**BUTCHERS**  
**ARMS**

**LUNCH**

M E N U



## Lunch Menu

### Sandwiches

All Sandwiches served on either Wholemeal or White Sourdough Bread from Roger's Award-Winning Bakery

#### Prawn and Marie Rose £8

With Rocket and Skinny fries

#### Rare Roast Beef and Horseradish £8

With Watercress and Skinny fries

#### Avocado, Roast Garlic Hummus (Ve,V) £7

With Rocket and Skinny Fries

### Starters

#### Smoked Paprika Dusted White Bait £6.50

Tartare Sauce

#### Yorkshire Pudding £7

Oxtail Gravy

#### 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

#### Creamed Truffled Wild Mushrooms (V,Ve) £7

Shallots and Garlic on Toasted Sourdough

### Steaks

All Meats Supplied By Our Local Butcher, Atkinsons

#### 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

#### 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

#### Pan Fried Hake £23

Shrimp, Crushed Baby Potatoes and Brown Butter Hollandaise

#### 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

#### Roast Root Vegetables £3

#### Rocket, Parmesan and Balsamic Salad £3

### Desserts

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

Homemade Custard or Vanilla Ice Cream

#### Warm Goey 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) £7

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