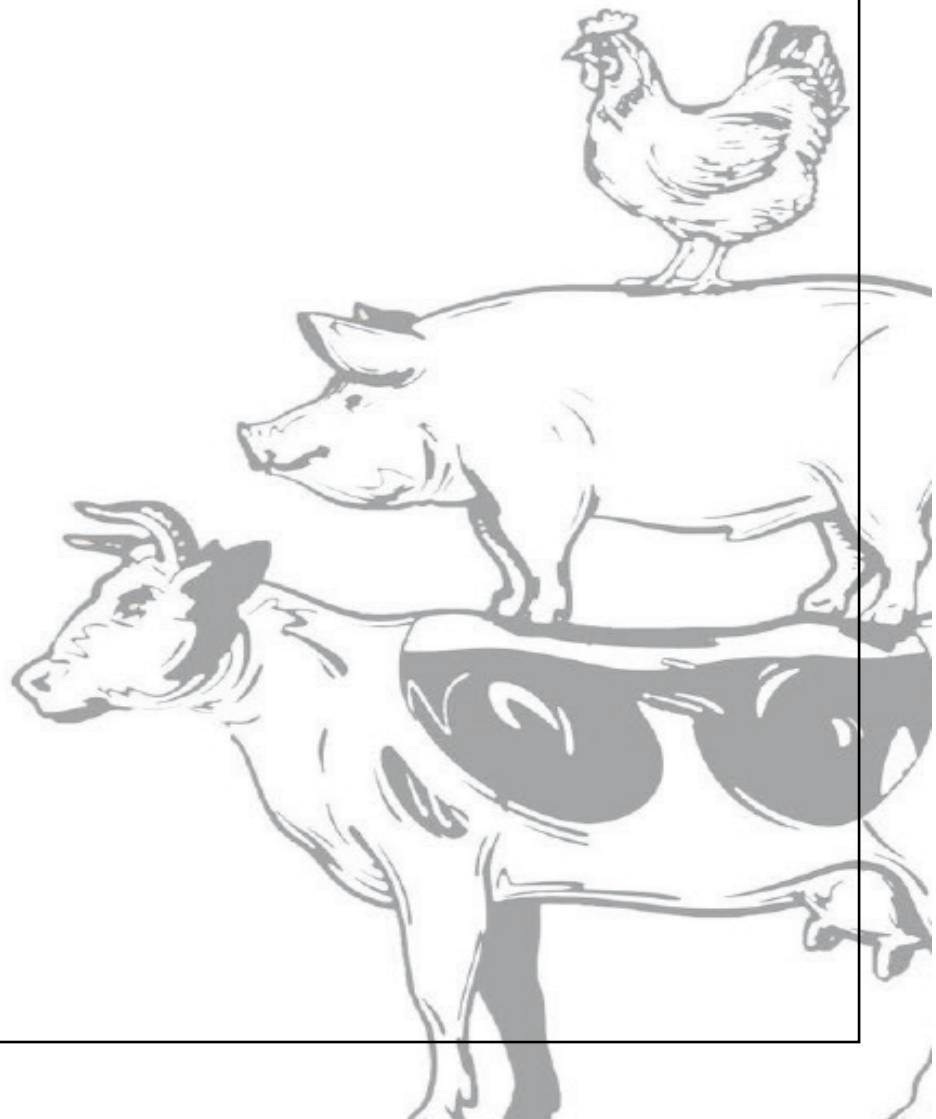


— THE —
BUTCHERS
ARMS

SUNDAY
DINNER

M E N U



Sunday Dinner

Starters

Smoked Paprika Dusted White Bait £6.50
Tartare Sauce

Baked Heritage Beetroots (V) £8
Whipped Goats Cheese and Toasted Seeds

38 Day Dry Aged Beef Tartare £9
Capers, Comichons, 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

Creamed Truffled Wild Mushrooms (V,Ve) £7
Shallots and Garlic on Toasted Sourdough

Mains

All Meat Supplied By Our Local Butcher, Atkinsons

Roast Striploin of Yorkshire Beef £18
Beef Fat Roast Potatoes, Yorkshire Pudding, Fennel Seed Roast Carrots, Honey Glazed Parsnips, Tenderstem Broccoli and Homemade Gravy

Sage and Onion Stuffed Saddle of Pork £17
Beef Fat Roast Potatoes, Yorkshire Pudding, Fennel Seed Roast Carrots, Honey Glazed Parsnips, Tenderstem Broccoli and Homemade Gravy

Nut Roast (V,Ve) £16
Roast Potatoes, Yorkshire Pudding, Fennel Seed Roast Carrots, Honey Glazed Parsnips, Tenderstem Broccoli and Vegetable Gravy

Caramelized Red Onion Tart (V,Ve) £13
Semi Dried Tomato, Grilled Pepper, Dressed Leaves

Pan Fried Hake £23
Shrimp, Crushed Baby Potatoes and Brown Butter Hollandaise

Sides

Cauliflower Cheese £3.50

Charred Hispi Cabbage £3

Garlic Green Beans £3

Extra Beef Fat Roast Potatoes £3

Extra Gravy £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) £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