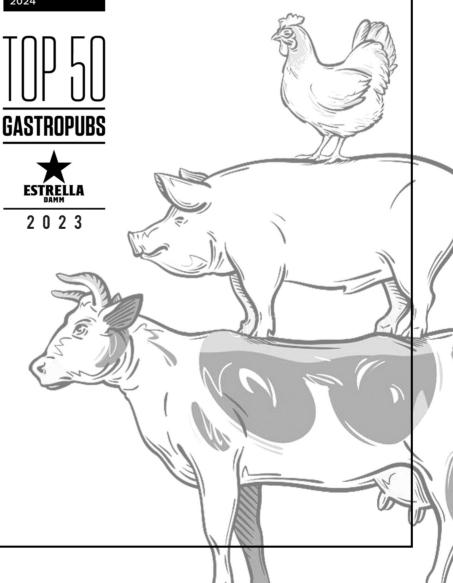


- THE BUTCHERS ARMS

LUNCH / DINNER MENU







Ribeye Steak

Handmade Burger

Cheddar, BBQ Pulled Pork, Brioche, Gem Lettuce, Tomato



THE BUTCHERS ARMS

HEPWORTH

SPRING MENU 2024

Starters				
Market Fresh Soup Toasted Focaccia	8	Pan Seared Scallops Peas, Asparagus, Squid Ink Crisp	13	
Goats Cheese Terrine (V) Apples, Celery, Walnuts, Truffle Mayonnaise	9	Crispy Belly Pork Black Pudding, Celeriac	10	
Twice Baked Wild Mushroom Souffle (V) Pickled Mushrooms, Mushroom Puree	9	Remoulade, Apple Puree Black Pudding Scotch Egg Fennel & Apple Slaw	9	
		Mains		
Best End of Yorkshire Lamb Parsley & Pistachio, Boulangère Potatoes, Carrots, Leeks, Rich Lamb Jus		Pan Roasted Duck Breast Duck Leg Hash, Hispi Cabbage, Romanov Onion & Romanesco Broccoli	28	Buddha Bowl (Ve) 17 Bulgur Wheat, Crispy Tofu, Smoked Almond, Avocado, Pumpkin Seeds
Baked Lemon Sole Salt Baked New Potatoes, Cockle & Chive Velouté, Samphire	28	Steak & Stilton Pie Puff Pastry, Fine Beans, Buttered Mash	18	Timothy Taylors Beer Battered Fish & Chips 16 Served with either Mushy or Garden Peas, Tartar, Lemon
		Sides		
Skinny Fries	3.5	Truffle & Parmesan Fries	4.5	Buttered Mashed Potato (V) 4
Beef Dripping Chips	4.5	Onion Rings (V)	4	Mixed Roasted Vegetables (V) 4
		House Salad (V)	3.5	
On The Grill				
Our 30-Day Dry Aged Steaks Served with Fries, Wild Mushroom, Semi Dried Plum Tomatoes & Watercress				Sauces 4 Peppercorn, Blue Cheese
Fillet Steak			37	or Garlic Butter
Sirloin Steak			29	

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.

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Upgrade Your Fries to Beef Dripping Chips or

(£1 Supp)

Truffle & Parmesan Fries



