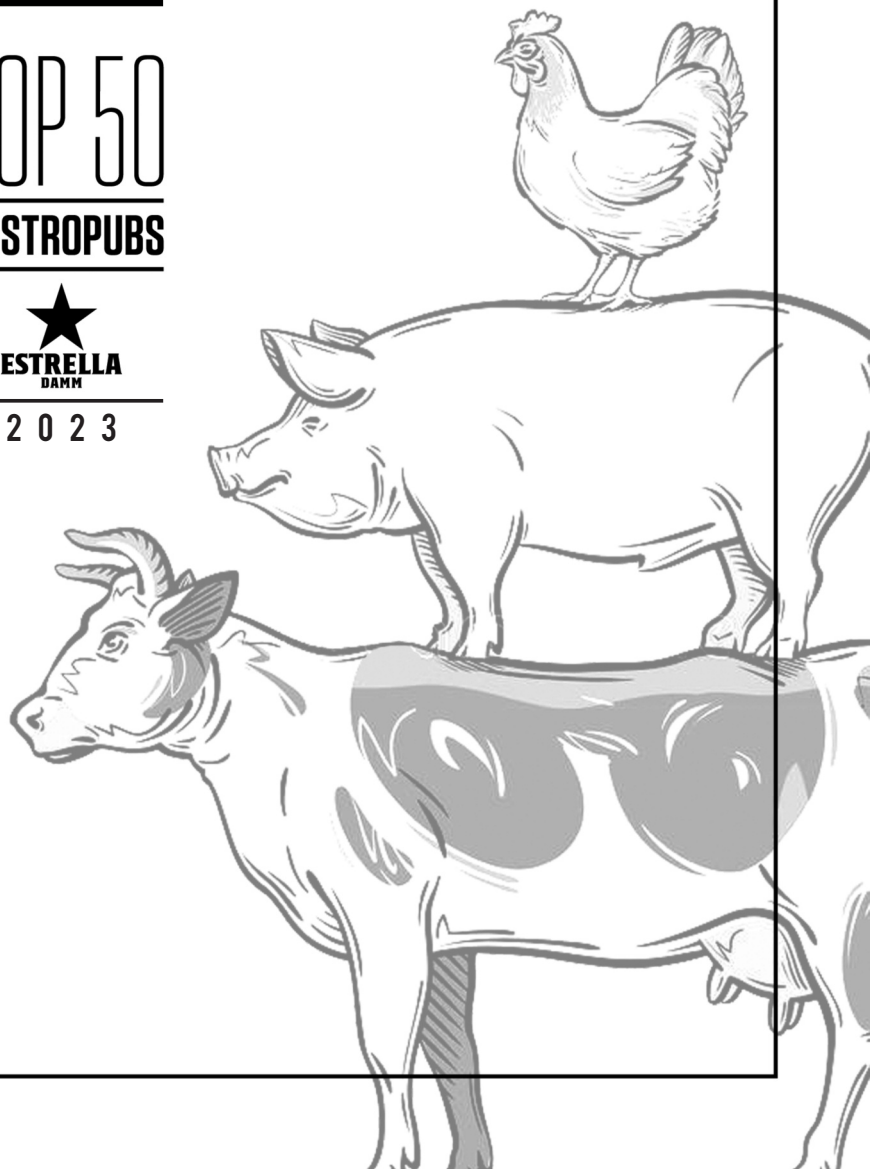


— THE —
**BUTCHERS
ARMS**

**SUNDAY LUNCH
MENU**



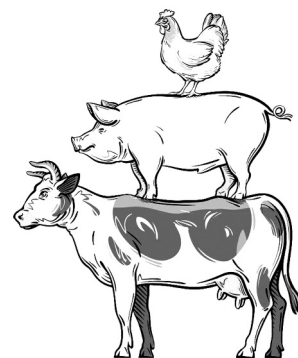
THE BUTCHERS ARMS

HEPWORTH

MENU

Sunday Set Menu

2 Courses For	30
3 Coursers For	35



Starters

Market Fresh Soup
Toasted Focaccia

Twice Baked Wild
Mushroom Souffle (V)
*Pickled Mushrooms,
Mushroom Puree*

Pan Seared
Scallops (£5 Supp)
*Peas, Asparagus,
Squid Ink Crisp*

Goats Cheese Terrine (V)
*Apples, Celery, Walnuts,
Truffle Mayonnaise*

Black Pudding Scotch Egg
Fennel & Apple Slaw

Mains

Roast Beef
*Beef Fat Roast Potatoes, Yorkshire
Pudding, Honey Glazed Carrots,
Tenderstem Broccoli &
Homemade Gravy*

Belly Pork
*Beef Fat Roast Potatoes, Yorkshire
Pudding, Honey Glazed Carrot,
Tenderstem Broccoli & Homemade
Gravy*

Timothy Taylors Beer
Battered Fish & Chips
*Served with either Mushy or
Garden Peas, Tartar, Lemon*

Steak & Stilton Pie
*Puff Pastry, Fine Beans,
Buttered Mash*

Buddha Bowl (Ve)
*Bulgur Wheat, Crispy Tofu,
Smoked Almond, Avocado, Pumpkin
Seeds*

Sides

Beef Fat Roast Potatoes	4.5
Baked Cauliflower Cheese (V)	5.5
Buttered Mash Potatoes (V)	4
Mixed Greens (V)	4
Classic House Salad (V)	4

Desserts

Sticky Toffee Pudding (V) *Toffee Sauce, Vanilla Ice Cream*
Layered Artic Ice Cream (V) *Raspberry Sorbet, Raspberry Gel*
Deconstructed Tiramisu (V)
Chocolate Tuile, Biscotti & Praline Disk
Chefs Sherry Trifle (V)
*Set Strawberry Jelly, Crème Pâtissiere,
Cream, Fresh Strawberries, Pistachio*
Assortment of Ice Cream (V)
Salted Caramel, Strawberry, Vanilla, Chocolate & Banana
Cheese Selection (£5 Supp) (V)
Crackers, Celery, Walnuts & Grapes

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.

10% gratuity is added to each bill