

Evening Menu

Starters

- The Kitchen Soup Bowl**
Homemade served with warmed breads. **£5.90**
- Game Bird Terrine**
A coarse terrine of pheasant, pigeon and wild duck served with a cumberland chutney and rye croute. **£7.90**
- V Idiazabal Carpaccio**
Finely shaved idiazabal cheese, toasted brioche and pickled cherries. **£6.90**
- Black Pudding Scotch Egg**
Served with chunky piccalilli and herbs. **£7.90**
- Pan fried Scallop**
Served with charred baby leeks and onion broth. **£10.90**
- V Fig and Gorgonzola Tartines**
Caramelised figs and creamy gorgonzola cheese on sourdough croutes. **£6.90**

Mains

- Lamb Shank Tagine**
A slow braised lamb shank, cooked with apricots, dates and north african spices, served with cous cous. **£16.90**
- Halibut Bourignon**
Pan fried halibut supreme, served on garlic mash with wilted spinach, baby onions and a rich jus. **£21.90**
- Pork Belly Cassoulet**
Slow cooked pork belly on a cassoulet of beans, pancetta and sage with crackling. **£14.90**
- V Wild Mushroom and Camembert Wellington**
Creamy melted camembert cheese with wild mushrooms encased in puff pastry, served with gratin potatoes and seasonal vegetables. **£14.90**
- VE Pumpkin Laksa**
A rich spiced coconut curry accompanied by wild rice and crispy fried chick peas.
(With Chicken). **£12.90**
£14.90
- The Butcher's Game Pie**
A hearty homemade game pie of the day, served with buttery mashed potato and seasonal vegetables. **£14.90**

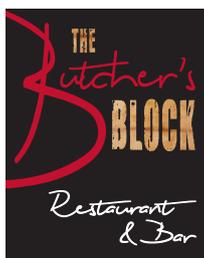
Side Dishes

- Seasonal Vegetables** **£3.90**
- Mixed Salad with a Honey and Mustard Dressing** **£3.50**
- Triple Cooked Chips** **£4.50**
- Herb Rolled New Potatoes** **£3.50**
- Skin on Fries** **£3.50**
- Cajun Fries** **£3.50**
- Sweet Potato Fries** **£3.50**

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. 'Service is discretionary but for tables of 10 or more 10% gratuity will be added to your bill'.



Steaks

Steaks

Long before our steaks meet the grill, they're carefully dry aged, cut and hand-trimmed all done on the premises, to achieve incomparable flavour and texture. Our beef is 100% british grass-fed and dry aged for approximately 28 days in order to give our meat its exceptional quality.

All our steaks are served with a choice of:

Triple cooked chips
or
Herb rolled new potatoes

Vert pre
(portobello mushroom, cherryvine tomatoes, watercress)
or
Mixed salad

Ribeye (10oz*) Bursting with flavour, the marbling in this cut ensures the meat remains juicy and tender. Recommended – medium/ medium rare. **£24.90**

Fillet (8oz*) Known for its superior tender texture, this cut is low in fat, however retains an excellent depth of flavour. Recommended – rare. (On request we able to offer a smaller fillet for children or those with smaller appetites) **£26.90**

T-Bone (16oz*) A juicy, thick, well marbled steak, bringing the sirloin and fillet together on the bone to give an exceptional flavour. Recommended – medium rare. **£27.90**

Côte de Boeuf (to share) One for the die-hard meat lovers, this awesome cut definitely delivers. Exceptional flavour and all the tenderness that is expected from prime rib. (approximately 30-40 minute cooking time) Recommended – medium / medium rare. per person **£28.90**

* As our Butcher lives on the premises, a larger steak can be cut for you on request.

* All weights are approximate, prior to cooking.

To Accompany

King Prawn Skewer **£6.90**
Bacon and Blue Cheese Stuffed Mushroom **£5.90**
Crispy Onion Rings **£3.50**

Sauces

Peppercorn **£2.90**
Béarnaise **£2.90**
Blue Cheese **£2.90**

Butters

Garlic **£1.90**
Chilli **£1.90**

Steak Temperatures

Blue Rare 46 - 49 °C
Seared on the outside, completely red throughout

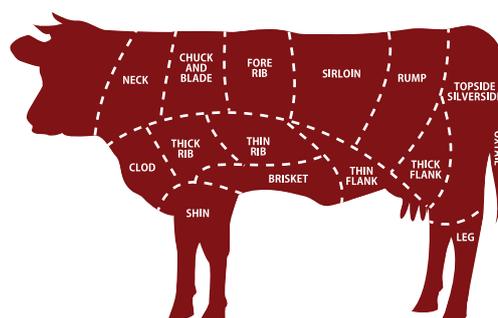
Rare 52 - 55 °C
Seared outside and still red 75% through the centre

Medium Rare 55 - 60 °C
Seared outside with 50% red centre

Medium 60 - 65 °C
Seared outside with 25% pink showing inside

Medium Well 65 - 69 °C
A slight hint of pink

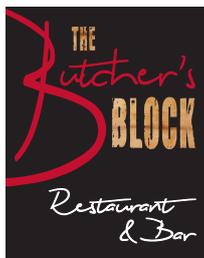
Well Done 71 - 100 °C
Broiled until 100% brown



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Skewers and Burgers

All our skewers are served with a choice of:

Garlic and herb potatoes
or
New potatoes

Shallots and peppers
or
Salad

Skewers

Beef Fillet Skewers Tender pieces of beef fillet, marinated in a rich glaze of Worcester sauce, mustard and garlic.

£19.90

Spatchcock Poussin Marinated in lemon and thyme.

£14.90

Burgers

All served in a brioche bun, with house slaw and skin-on fries.

The Butcher's Block Our handmade 8oz* burger topped with our own burger sauce.

£11.90

The Cajun Persuasion Succulent marinated chicken breast, topped with a smoky chipotle mayonnaise.

£10.90

V The Garden Burger Our handmade smoked pepper, halloumi and avocado burger.

£10.90

Burger Extras

Mature Cheddar	£1.90
Blue Cheese	£1.90
Halloumi	£1.90
Bacon	£1.90
Avocado	£1.90

Side Dishes

Seasonal Vegetables	£3.90
Mixed Salad with a Honey and Mustard Dressing	£3.50
Triple Cooked Chips	£4.50
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