

Appetisers

- Court Farm Sausages & Pancetta mustard & honey 8
v Sesame Halloumi chilli & lime mayonnaise (available gf) 8
v Homemade Bread and Butter Board (available gf) 7
Mini Sticky Koren Pork Belly Flatbread 8

Starters

- Burnt Pork Ends Scotch Egg smoked bacon jam emulsion, preserved gherkin and apple textures 11
Lamb Crumble crispy greens, lamb reduction (available gf) 9
Seared Scallops root vegetable hash, split lobster and dill sauce, seafood taco (available gf) 15
v Goats Cheese & Rainbow Beetroot Mille Feuille beet mayonnaise, dill oil (available gf/available vegan) 10

Main Courses

- Butchers Block Signature Cheek to Tail Pie - 12-hour braised ox cheek and oxtail with bone marrow, seasonal greens, buttered mash and a rich jus 26
v Slow Pressed Winter Squash toasted sesame crust umami mushroom reduction, sesame greens, pomme purée (available gf/available vegan) 22
Charred Confit Cod Loin winter vegetable and Iberico chorizo brunoise, creamed butterbean, crispy seaweed, shellfish air (available gf) 24
12 Hour Braised Short Rib honey glazed heritage carrots, pomme purée aux herbes, rich jus (available gf) 26
Pan Seared Rack of Lamb crispy potato terrine, velvet celeriac puree, wilted cavolo nero, lamb reduction 28

Sides

- Braised Short Rib Mac & Cheese 10 / Mac & Cheese (available gf) 7
Charred Tenderstem lemon, garlic & herb aioli (gf) 6 / Portobello Mushrooms garlic butter (gf) 7
Fine Green Beans garlic, sliced chilli & olive oil (gf) 6 / Miso Honey Chantenay Carrots (gf) 7
Local IPA Battered Onion Rings 6.5 / Crispy Potato Terrine Ends garlic mayonnaise 6
Buttered Mash 4.5 / Triple Cooked Chips 5.5 / Skin on Fries (available gf) 4.5

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen