

Appetisers

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

Starters

- Pulled Pork Scotch Egg smoked garlic slaw, burnt onion purée 11
- Beef Croquette broad bean purée, parmesan foam, carrot terrine (available gf) 10
- Seared Scallops potato terrine, smoked chilli oil, dill and tarragon sauce (gf) 15
- ✓ Tomato Bruschetta rocket pesto, focaccia, balsamic gel (available gf/available vegan/df) 10

Main Courses

Butchers Block Signature Lamb Shank Pie colcannon mash, lamb jus

- ✓ Harissa Cauliflower Steak butter bean purée, chickpea salsa (gf/available df) 19
- Cod Kiev lemon and dill emulsion, white wine reduction, squash fondant, samphire 26
- Pan Fried Duck Breast cherry ketchup, potato terrine, rainbow chard (gf) 28
- Pork Tenderloin mustard cider jus, baby turnips, hasslebacks, turnip purée (gf) 26

Sides

All sides are gf, with exception of both Mac & Cheese which can be upon request

- Braised Short Rib Mac & Cheese 10 / Mac & Cheese 7 / Local IPA Battered Onion Rings 6.5
- Charred Tenderstem lemon, garlic & herb aioli 6 / Fine Green Beans garlic, sliced chilli & olive oil 6
- Crispy Potato Terrine Ends garlic mayonnaise 6 / Portobello Mushrooms garlic butter 7
- Hispi Cabbage nduja butter, red Leicester, rocket pesto, almonds 7
- Triple Cooked Chips 5.5 / Skin on Fries 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