

# THE BUTCHERS BLOCK

## Appetisers

**Halloumi Fries** seasoned with za'atar and served with a smoked paprika mayonnaise 7

✓ **Sour Dough Bread** with yeast butter 6

**Allhallows Honey & Wholegrain Mustard Glazed Court Farm Sausages and Bacon** 7

✓ **Hummus with warm pitta** 5

✓ **Sun Blushed Tomatoes and Marinated Olives (gf)** 5

## Starters

**Merguez Scotch Egg** served with homemade ketchup 9.5

✓ **Shallot, Kentish Blue & Walnut Tarte Tatin** with garden salad (available gf) 9

✓ **Roasted Camembert to Share** with red onion chutney and warm bread (available gf) 14

**Roasted Rye Bay Scallops** with bacon cream, pea gel, Kent black pudding bon bon salt & vinegar scraps (available gf) 14

## Main Course

### Loin of Kent Lamb

with a pea and parmesan risotto, wild mushrooms and pan juices (gf) 26

### Local Free Range French Trimmed Pork Chop

with hispi cabbage, champ mash, roasted apple and Dudda's Tun cider apple jus (gf) 22

### Wild Sea Bass Fillet

with pomme fondant, scorched new season asparagus and a warm Romesco sauce (gf) 21

### Chefs Shortcrust Pie of the Day

Shortcrust base with a puff pastry lid, served with seasonal vegetables, creamy mash and rich gravy 16

### ✓ **Cashew Nut Curry**

served with an onion bhaji and fluffy rice (gf without bhaji) 18  
with chicken 22

## Side Dishes

Triple Cooked Chips 5 / Skin on Fries 4 / Sweet Potato Fries 5 (all gf)

Curious IPA Battered Onion Rings 5 / Mac & Cheese 5

Ashmore Creamed Leeks (gf) 5 / Green Beans with Garlic, Sliced Chilli and Olive Oil (gf) 4

*Honey - Hayes Honey Bees Allhallows, Oxford Sandy & Black Pork - Snoad Farm Faversham, Sausages - Court Farm Halling, Dudda's Tun Cider - Doddington, Sour Dough - The Cuxton Bakehouse, Black Pudding - Fanconian Paddock Wood, Cheese - The Cheese Makers of Canterbury*

## 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 / Portobello mushroom & cherry vine tomatoes or Mixed Salad

Ribeye (10oz)  
28

Fillet (8oz)  
35

T-Bone (16oz)  
32

### **New York Strip (to share) (700g)**

A magnificent sirloin steak, marinated in Montreal seasoning and served over caramelised red onion  
Recommended – medium rare (approximately 30 minutes cooking time)  
for two 60

### **Côte de Boeuf (to share) (900g)**

One for the die-hard meat lovers. This prime rib has an exceptional flavour and tenderness, due to the marbling of fat and being matured on the bone.  
Recommended – medium/medium rare (approximately 35 minutes cooking time)  
for two 70

### **Chateaubriand (to share) (600g)**

The Chateaubriand is the prized cut from the beef fillet. Deliciously soft and tender, the meat has a sublime subtle flavour. Served with a red wine jus  
Recommended – medium rare (approximately 25 minutes cooking time)  
for two 80

### **Beef Fillet Skewer**

Tender pieces of beef fillet, marinated in a rich glaze of mustard, garlic and parsley (gf) 26

## To Accompany

King Prawn Skewer 8 / Bacon & Blue Cheese Stuffed Mushroom 6

Curious IPA Battered Onion Rings 5 / Mac & Cheese 5

## Sauces

Blue Cheese / Peppercorn / Béarnaise / Chimichurri / Garlic Butter 3 each

## Burgers

(served with skin on fries, house coleslaw and side salad)

### **The Block Beef**

Our handmade 8oz burger topped with our burger sauce, cured bacon and cheddar 16

### **The Block Chicken**

Marinated in harissa and lime and served with a roasted pineapple salsa 14

### **ve The Block Bean Beet**

Handmade and topped with a tangy tomato salsa 12