

Appetisers

- ✓ **Sumac Halloumi** za'atar mayonnaise (available gf) 8
- ✓ **Homemade Bread and Butter Board** (available gf) 7
- Court Farm Sausages & Pancetta** mustard & honey 8
- Sticky Korean Pork Belly Flatbread** garlic mayonnaise 8

Starters

- Pulled Ham Hock & Mature Cheddar Scotch Egg** Welsh rarebit, pickled mustard seeds, Worcestershire gel 11
- Pigeon Breast** Moot Brewery beer braised leeks, leek aioli, plum purée, beer cracker (available gf) 10
- Seared Scallops** hazelnut brown butter, corn purée, chard corn, roasted hazelnuts, squid ink tapioca (gf) 15
- ✓ **Pulled King Oyster Mushrooms** squash & miso purée, cucumber & daikon salsa (gf) 9

Main Courses

Pork Tenderloin pomme purée, rolled carrot terrine, pickled carrot gel, savoury granola 21

- ✓ **Salt Baked Celeriac** potato terrine, fennel sauce, compressed apple (gf) 19
- Thai Monkfish** Thai green curry risotto, Daikon radish, paprika tapioca (gf) 25
- Pan Fried Venison** potato fondant, mushroom parfait, cavolo nero, pickled blackberries, mushroom and blackberry jus (gf) 24
- Butchers Block Signature Cheek and Tail Pie** – rich and slow-cooked ox cheek and oxtail with bone marrow, colcannon mash and jus 27

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** garlic mayonnaise & almonds 6 / **Fine Green Beans** garlic, sliced chilli & olive oil 6
- Crispy Potato Terrine Ends** garlic mayonnaise 6 / **Portobello Mushrooms** garlic butter 7
- Miso Roasted Carrots** 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