

MENU

THE BUTCHER'S MATE

Appetiser

CHICKEN KOFTA **£8.5**

Minced free-range chicken with apricots koftas served with a cucumber & spring onion salad and sweet chilli sauce.

BEEF TARTARE **£12**

Fresh British beef fillet with capers, Dijon mustard, red wine vinegar and parsley served with Parmigiano crisps and croutons.

LAMB KOFTA **£9**

Welsh lamb, mint & chilli koftas with a fresh pea and rocket salad served with mint yoghurt.

SHETLAND SALMON **£8.5**

Oak smoked salmon with a lemon cream cheese, capers and vine tomatoes on herby toasted sourdough.

Mains

CHICKEN SUPREME **£18.5**

Pan fried free-range Suffolkshire chicken supreme in a bacon & white wine cream sauce with mashed potato, garlic green beans and burnt butter cabbage.

LAMB LOIN **£22**

Boneless Welsh lamb loin noisette with a fresh mint jus, dauphinoise potatoes, minty peas and steamed carrots.

Mains

RIB-EYE **£30**

12oz British rib-eye steak with hand cut, skin on chips, roasted vine tomatoes and a garlic portobello mushroom. Option of peppercorn, mushroom or stilton sauce.

PORK BELLY **£19**

Slow cooked Gloucestershire pork belly with dauphinoise potatoes, garlic green beans & cider carrots served with a pork jus.

SALMON **£18**

Pan seared, skin on Shetland Salmon fillet with parsley butter new potatoes, green beans & tender stem broccoli served with a lemon and tarragon sauce.

Dessert

BAKED ALASKA **£6.75**

Cornish vanilla ice-cream on a hard meringue encased in a light, fluffy meringue and torched. Finished with our winter berry coulis.

FUDGE CAKE **£6.25**

Our indulgent chocolate fudge cake served warm with chocolate sauce and Cornish vanilla ice-cream.

CHEESECAKE **£6.75**

Homemade toffee & caramel cheesecake with salted caramel sauce.

SORBET **£5.75**

Our very own lemon & honey sorbet.