

# BEST OF BRITISH

Purely British. Simply Exceptional.  
Grown here. Raised here. Celebrated here.

## STARTERS

### Chicken Pops GF £9.50

Sutton Hoo chicken drumsticks, dipped in a sticky stock reduction.

### Lamb Ribs GF £11

Tender & crispy Welsh lamb ribs with a British TBM twist on Chimichurri.

### Soup of the Event V GF £8.50

Roasted butternut squash soup with English mixed herbs.

### Terrine GF £9.50

Wiltshire ham hock terrine with fresh Piccalilli.

## MAINS

### JGK Rib-Eye GF £35

10oz Dry aged Scotch rib-eye steak.

### Chateaubriand for Two GF £60

500g Head of Scotch fillet of beef, sliced to share between two.

### Pork Belly GF £16

8 Hour slow roasted belly of Oxfordshire pork with a Somerset cider gravy.

### Chicken Supreme GF £16

Sutton Hoo, skin on chicken breast with a Wiltshire Cuvee sauce.

### Lamb Shank GF £19

Slow roasted Welsh lamb shank with a lamb & British herb reduction.

### Tartlet V £13

Roasted Worcester beetroots with Hampshire goats cheese

The Butcher's Mate  
Best of British. March 6/7 2026

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Every dish carries a taste of home, a touch of history, and the pride of Great Britain.

## ACCOMPANIMENTS

Somerset Cider Heritage Carrots

V GF £4

Slow Braised Red Cabbage

V GF £4

Potatoes - Mashed/Fondant/Chips

V GF £4

Isle of Wight Garlic Chard

V GF £5

Heritage Tomato Salad

V GF £5

Creamed Leeks

V £5

Stilton/Red Wine/Peppercorn/Mushroom Sauce

£3.50

## DESSERTS

Crumble V £8

Worcester rhubarb & Bramley apple crumble served with Devonshire custard.

Sorbet V GF £7

TBM duo of sorbet - cherry & port and apricot.

Pie V £8

Bramley apple & Wiltshire honey pie with Devonshire custard or Cornish ice cream.

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