

BUTCHER'S BISTRO

FOOD

NIBBLES

HOMEMADE LAVENDER FOCACCIA 5.50

With olive oil & balsamic vinegar

OLIVES 4.50

Feta & herbs

STARTERS

SOUP OF THE DAY (V) 7

Served with focaccia

WHOLE TIGER PRAWNS 9.50

Garlic, chilli, white wine & coriander

MOULES MARINIERE 10.50/19.50

Leeks, garlic with wine and cream, with focaccia

STEAMED MUSSELS 10.50/19.50

Spanish chorizo, paprika, chilli & tomatoes, with focaccia

HALLOUMI WEDGES (V) 8.50

With sweet chilli

CRISPY PANKO SQUID 9

With aioli

MAINS

SLOW COOKED BEEF 19.50

In rich red wine gravy, with creamy garlic mash & broccoli

WILD MUSHROOM RISOTTO (V) 9/17

Rocket, balsamic glaze, parmesan

PANKO HALLOUMI BURGER (V) 16.50

Chilli salsa, onion rings & fries

SPAGHETTI CAPONATA (V) 17

tomato, capers, olives, chilli, courgette, aubergine & parmesan

SEA

SEAFOOD MARINIERE 32

Grilled fish of the day, mussels, squid, prawns

& crab claw in a classic garlic butter, leek,

white wine & cream sauce

GRILLED FISH OF THE DAY 21

Please see specials board, served with new

potatoes and seasonal vegetables

TRIO OF FISH 24

Please see specials board, served with new

potatoes and seasonal vegetables

GRILL

8OZ FILLET STEAK 32

10oz SIRLOIN STEAK 26

GRILLED CHICKEN BREAST 21

HUNTERS CHICKEN BREAST 24

served with hand cut chips, tomato, mushroom & salad

SAUCES 4

Diane or Peppercorn

SURF COMBO 16

Mussels, Whole Tiger prawns and crab claw

SIDES

LAVENDER FOCACCIA 4.75

GARLIC FOCACCIA 5.95 WITH CHEESE £6.95

ONION RINGS 5.50

HAND CUT CHIPS 5.50

MIXED SALAD 5.50

BUTTERY NEW POTATOES 5.50

SEASONAL VEGETABLES 5

FRIES 5

Please advise your server if you have any allergies or dietary requirements