

BUTCHER'S BISTRO

MAIN MENU

Locally sourced Cornish produce & fresh seafood

NIBBLES

Homemade Lavender Bread	4.95	Marinated Olives	4.25
<i>With olive oil & balsamic vinegar</i>			

STARTERS

Cornish Mussels	13.95 / 24.95	Whole Tiger Prawns	12.95
<i>Leeks & garlic in white wine & cream</i>		<i>With garlic, chilli, white wine & coriander</i>	
Halloumi Wedges	9.95	Cornish Scallops	11.95
<i>With sweet chilli sauce</i>		<i>With smoked garlic butter</i>	

MAINS

LOCAL SEAFOOD

Seafood Marinière	39.95
<i>Fish of the day, mussels, prawns & crab claw in a garlic butter sauce with leeks, white wine & cream</i>	
Fish of the Day	29.00
<i>Locally caught and steamed, served with new potatoes & seasonal vegetables - see the specials board</i>	

PRIME STEAKS

*Locally sourced prime steaks, aged for 28 days
Served with hand-cut chips, tomato, mushrooms & salad*

8oz Fillet	39.50
10oz Ribeye	34.95

BISTRO MAINS

Hunter's Chicken	25.95	Slow-Braised Beef	24.95
<i>BBQ sauce, bacon, cheese, served with hand-cut chips & salad</i>		<i>Rich red wine gravy, creamy garlic mash & broccoli</i>	
Halloumi Burger	18.95	Wild Mushroom Risotto	19.00
<i>Fries, salad & onion rings</i>		<i>Dressed with rocket and balsamic glaze & parmesan</i>	

SIDES

FISH SAUCES

White Sauce	4.50
<i>Garlic butter, white wine, leeks & cream</i>	
Spanish Sauce	4.00
<i>Garlic butter, white wine, chilli with coriander</i>	

STEAK SAUCES

Peppercorn	4.50
<i>Rich, fiery and creamy</i>	
Diane	4.50
<i>Creamy mushrooms with garlic</i>	

SIDE ORDERS

Lavender Focaccia	4.25
Hand-Cut Chips	5.50
Onion Rings	5.50
Seasonal Vegetables	5.00
Mixed Salad	6.00
Buttery New Potatoes	5.00
Fries	5.00

Please advise your server if you have any allergies or dietary requirements
For tables of 6 or more, a 12.5% discretionary service charge will be added to the bill