

THE BUTCHERSHOP

SUNDAY ROAST MENU 12-5

2 COURSES £24pp // 3 COURSES £28pp

WARM BREAD LOAF 5

GORDAL OLIVES 5

PADRÓN PEPPERS 7

APPETIZERS

CHORIZO & BEEF MEAT BALLS

Rich tomato sauce, toasted baguette, melted cheese

SCOTTISH SMOKED SALMON (glf)

Lemongrass, chilli, pickled vegetables

PAN FRIED HERB GNOCCHI (v)

Roast butternut squash, pinenuts & sage brown butter

SOUP DU JOUR

Bread & rock salted butter

SALT BAKED BEETROOT (v) (glf)

Baby leaf salad, pear & toasted walnuts

DESSERT

STICKY TOFFEE PUDDING (v)

Vanilla ice cream

CRÈME BRÛLÉE (v)

Homemade ginger biscuit

PASSIONFRUIT & VANILLA CHEESECAKE (V)

Seasonal Berry Compote

SELECTION OF THE FINEST CHEESE (£3 Supp)

Grapes, truffle honey & assorted biscuits

THE BLOODY BUTCHER

Arbikie Smoky, smooth chilli vodka,
tomato juice & Worcestershire sauce

£10

SUNDAY ROAST

SLICED ROAST SIRLOIN OF BEEF

Homemade Yorkshire pudding, carrots, celeriac,
turnip, grilled corn, roast potatoes, green beans, beef
dripping gravy

GRILLED BONE IN AYRSHIRE PORK CHOP

Homemade Yorkshire pudding, carrots, celeriac,
turnip, grilled corn, roast potatoes, green beans, beef
dripping gravy, Bramley apple sauce

SUNDAY ROAST FOR TWO TO SHARE

SERVED WITH ALL THE CLASSIC
ROAST TRIMMINGS

500G ROAST RUMP

35 DAY DRY-AGED

2 COURSES £60 // 3 COURSES £68 (for two)

+

500G CHATEAUBRIAND

35 DAY DRY-AGED

2 COURSES £78 // 3 COURSES £82 (for two)

+

1.2KG TOMAHAWK

45 DAY DRY-AGED

2 COURSES £88 // 3 COURSES £92 (for two)

SUNDAY ROAST & SHARE CUTS SUBJECT TO
AVAILABILITY. A LA CARTE AVAILABLE ALL DAY

@Butchershopgla

