



A LA CARTE MENU



WHILE YOU WAIT

WARM CIABATTA BREAD {VC} WITH EVOO AND BALSAMIC VINEGAR 4.5
CORDAL OLIVES {VC} 5 | HAGGIS BON BONS WITH OUR BUTCHER'S SAUCE 6

STARTERS

SOUP DU JOUR {V} 6
CRUSTY BREAD & WITH SEA SALT BUTTER

PLUM TOMATO & RICOTTA BRUSCHETTA 8
WITH GARLIC & BASIL

SCALLOPS, LEMON & CHIVE RISOTTO 14
PARMESAN CRUMB & MICRO HERBS

GARLIC KING PRAWNS 9.5
AVOCADO, MANGO CHILLI SALSA

HARISSA CHICKEN 9
POMEGRANATE SALAD &
LIME CRÈME FRAICHE

DUCK & ORANGE PARFAIT 8.50
APRICOT CHUTNEY, OATCAKES

BAKED CAMEMBERT 13.5
DRIZZLED IN HONEY, APRICOT CHUTNEY
& TOASTED BREAD – IDEAL FOR SHARING

MAIN COURSE

FEATHER BLADE OF BEEF 19
CARROT PURÉE, HONEY ROAST CARROT,
CRISPY SHALLOTS, POTATO ROSTI, RED WINE JUS

CHICKEN BREAST 18
MARINATED WITH LEMON THYME & HONEY,
HASSELBACK POTATOES, ASPARAGUS
& CHILLI DRIZZLE

PAN SEARED SCOTTISH HAKE 18
WITH PEA PURÉE ROSEMARY PARMENTIER
POTATOES, PARSLEY & LEMON DRESSING

MOROCCAN SPICED VEGETABLE TAGINE 14
SERVED WITH COUS COUS

BUTCHERS BURGER 16
HANDMADE FILLET BURGER MADE WITH
TRIMMINGS FROM FILLET & RIB-EYE STEAKS,
MONTEREY JACK CHEESE, BURGER SAUCE,
TOMATO & FRIES

KATSU CHICKEN BURGER 15
PANKO CHICKEN SERVED WITH CURRIED MAYO,
BABY GEM LETTUCE, TOMATO & FRIES

{V} VEGETARIAN | {VE} VEGAN | {GF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.



A LA CARTE MENU



STEAKS

JOSPER GRILLED 28 DAY DRY AGED SCOTCH BEEF

ALL OF OUR STEAKS ARE SERVED WITH ONE POTATO SIDE & YOUR CHOICE OF SAUCE OR BUTTER

THE BUTCHER'S CUTS

230G D-RUMP 22

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS OUT THERE TO GET THE ULTIMATE FLAVOUR OF THIS CUT.

300G SIRLOIN 32

RICH, TASTY & COMPLEMENTED WELL WITH ANY ONE OF OUR SAUCES OR BUTTER. BEST SERVED MEDIUM.

300G RIB-EYE 34

SOME STEAK LOVERS SAY THAT THIS IS THE BEST CUT. TAKEN FROM THE FORE RIB, THIS STEAK IS SUCCULENT, TENDER & FULL OF FLAVOUR. BEST SERVED MEDIUM-RARE.

230G FILLET 34

THE MOST TENDER & MOST LUXURIOUS CUT OF BEEF – RUNS ON THE INSIDE OF THE SIRLOIN DOWN TO THE RUMP. MELTS IN THE MOUTH. BEST SERVED MEDIUM-RARE.

SPECIAL CUTS

TOMAHAWK £10 PER 100G

SUCCULENT AND TASTY LIKE A RIB-EYE, THIS SUPER SIZED STEAK IS A CHALLENGE ON YOUR OWN OR PERFECT FOR SHARING. BEST SERVED MEDIUM.

CHATEAUBRIAND £14 PER 100G

MOST TENDER CUT OF MEAT FROM THE THICKEST END OF THE FILLET & WORTH SHARING. BEST SERVED MEDIUM/RARE.

SIDES

MASHED POTATO 4.75 | HAND CUT CHIPS 4.75
SKINNY FRIES 4.75 | BEER BATTERED ONION RINGS 5
TRUFFLE MAC & CHEESE 6 | SPINACH & GARLIC 4.75
HONEY GLAZED CARROTS 4.75 | MARKET VEG 4.75
SAUTEED GARLIC MUSHROOMS 4.75 | GARLIC PRAWNS 7
TRUFFLE & PARMESAN FRIES 5.5

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS | GARLIC BUTTER
BUTCHERS OWN SAUCE | DIANE | WHISKY SAUCE