

MARKET MENU

2 COURSES £20 | 3 COURSES £25

AVAILABLE MONDAY - THURSDAY 4PM - CLOSE | FRIDAY 12-5PM

STARTERS

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

PLUM TOMATO & RICOTTA BRUSCHETTA
WITH GARLIC & BASIL

DUCK & ORANGE PARFAIT
APRICOT CHUTNEY, OATCAKES

MAIN COURSE

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

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

MOROCCAN SPICED VEGETABLE TAGINE
SERVED WITH COUS COUS

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

230G D-RUMP {£6 SUPPLEMENT}
LEAN & FULL OF FLAVOUR - BEST SERVED
MEDIUM FOR THE STEAK LOVERS OUT THERE
TO GET THE ULTIMATE FLAVOUR OF THIS CUT.

SIDES

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

SAUCES 3 EACH

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

SWEETS

STICKY TOFFEE PUDDING
VANILLA ICE CREAM, HONEYCOMB
& SALTED CARAMEL SAUCE
PORRELLI'S ICE CREAM
THREE SCOOPS OF YOUR CHOOSING - ASK
YOUR SERVER FOR TODAY'S FLAVOURS
LEMON CURD CHEESECAKE
RASPBERRY SORBET

{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.