



| | |
|---|----|
| Beer & Malt Braised Lamb Flatbread, Heritage Tomatoes & Goats Curd, Pickled Shallots <i>(ideal for Sharing)</i> | 10 |
| Roast Garlic Pizzette | 6 |
| Parmesan & Truffle Popcorn (v) | 4 |
| Mixed Marinated Olives | 4 |

Small Plates

| | |
|--|------|
| Crab, Leek & Crayfish Terrine, Pickled Mushrooms, Avocado | 8 |
| Fillet of Beef Carpaccio, Salsify, Kale, Crispy Onion Rings | 9 |
| Sticky Pork Cheek Donut, Prune Jam, Paprika Salt | 9 |
| Oxtail broth, Nasturtium, Baby Carrots with Bone Marrow Scones | 9 |
| White Onion & Comte Cheese Ravioli, Brown Butter, Truffle | 8 |
| Chicken Wings <i>(please ask for todays flavors)</i> | 6/12 |

Steaks

| | |
|---------------------------------|----|
| 12oz Ribeye Steak | 25 |
| 8oz Onglet <i>(served Rare)</i> | 15 |
| 10oz Rump Steak | 15 |
| 8oz Fillet Steak | 27 |
| 24oz Cote du Beouf | 40 |

Choose Your Side

| | |
|---------------------------------|---|
| Creamed Spinach, Garlic & Thyme | 3 |
| Bone Marrow Triple Cooked Chips | 4 |
| Swede Dauphinoise | 4 |
| Asparagus, Peas & Anchovies | 4 |
| Skin on French Fries | 3 |
| Seasonal Vegetables | 3 |

Sauce

| | |
|-------------|---|
| Bearnaise | 3 |
| Bone Marrow | 3 |
| Peppercorn | 3 |
| Blue Cheese | 3 |
| Hollandaise | |

Extras

| | |
|--|----|
| Half a Native Lobster, Roast Garlic Butter | 15 |
| Bone Marrow with Caramelized Roscoff Onions | 5 |
| 2 Fried Free Range Chadwick End Eggs with Crispy Bacon | 5 |

From the Land

| | |
|---|----|
| Braised Short Rib, Smoked Brown Onions, Broccoli Puree, Hash Brown, Nasturtium | 18 |
| Confit Orchard Fed Pork Neck, Loin, Carrots, PSB, Mash, Calvados Jus | 19 |
| Corn Fed Chicken Breast, Chicken & Mushroom Pasty, Watercress, Cep Gnocchi, Sauce Vin Jaune | 18 |
| Braised Lamb Shank, Creamed Haricot Beans, Charred Baby Leeks, Pickled Enoki, Nettle Oil | 19 |

From The Sea

| | |
|---|----|
| Masala Monkfish Tail, Cumin Cheek, Braised Spiced Lentils, Squash Puree, Sweetcorn & Beetroot | 20 |
| Roast Skrie Cod, Cannellini beans, Squid, Tomato, Fine Herbs, Bone Marrow | 20 |

From The Soil (v)

| | |
|---|----|
| Jerusalem Artichoke, Monks Beard, Hazelnut Lasagne, King Oyster Mushroom, Black Truffle (v) | 18 |
| Avocado & Halloumi Kiev, Leek & Chive Nest, Fine Beans, Tomato Provencal (v) | 17 |

Please allow 30 minutes for a main course if not ordering a starter. Please note that we make our food from scratch prepared in an environment that contains traces of peanuts, nuts, milk, eggs, soyabean, wheat, fish and shellfish and other allergens. Please ask a member of staff if you require any assistance with your dietary requirements when ordering food. For parties of 6 or more a 10% optional gratuity will be added.

The
BUTCHERS
Social

Something Sweet

Dark Chocolate Fondant, Blood Orange, Hazelnut Ice Cream
8

Apple & Rhubarb Crumble, Vanilla Ice Cream
7

Bubblegum Panna Cotta, Textures of Raspberry, Raspberry Sorbet
7

Selection of British Cheeses, Celery, Red Grapes, Chutney & Artisan Biscuits
8