



Mothers Day 2020

House Bread, Whipped Roast Onion Butter	4
Mixed Marinated Olives (v)	4
Colchester Oyster with Lemon & Tobasco	3 ea
Colchester Oyster with Miso, Soy, Pickled Ginger, Sesame	3.50 ea

Starters

Confit Pork Belly, White Onion & Cider Soup, Bacon Crumb	9
Ham Hock Terrine, Piccalilli Puree, Toasted Sour Dough	9
Smoked Haddock, Salsify, Spinach, Fried Quails Egg	9
Heritage Tomato, Parmesan, Wild Garlic Sorbet (v)	9
Chicken Wings <i>(Please ask for flavours)</i>	8/16

Mains

Roast Rump Cap of Beef, Cauliflower Puree, Yorkshire Pudding, Bone Marrow Jus	18
Roast Loin of Orchard Fed Pork, Red Cabbage Puree, Hazelnut Granola, Cider Jus	18
BBQ Braised Lamb Shoulder, Leek Fondue, Braised Leek, Lamb Jus Gras	22
Roast Hake, Chorizo, Chick Peas, Tomato, Crispy Mussels	19
Jerusalem Artichoke Gnocchi, Blue Cheese, Chicory, Hazelnut Granola (v)	18
9oz Ribeye, Triple Cooked Chips, Roast Shallot, Béarnaise or Peppercorn	28
Fillet of Hereford Beef, Onion & Bone Barrow Crust, Beef Shin Croquette, Cauliflower Cheese	37
Cote Du Boeuf, Triple Cooked Chips, House Salad, Béarnaise & Peppercorn Sauce <i>(ideal for sharing)</i>	67

Extra Sides

Celeriac Mash Potato	4
Seasonal Vegetables	4
Cauliflower Cheese	4
Yorkshire Pudding	1.50
Bone Marrow Jus	3

***NB – Please note that all of our dishes are created and changed on a regular basis to ensure premium quality. We have a smaller menu and change it more frequently to give a better dining experience. We always value and welcome your feedback.**

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.

The
BUTCHERS
Social

Something Sweet

Carrot Cake, Coconut Ice Cream, White Chocolate Crumb	7
Rhubarb Tart, Miso Ice Cream	7
Cappuccino Crème Brulee, Cinnamon Donuts, Dark Chocolate Cremeux	7
Affogato	5
<i>Add a shot of Amaretto, Baileys, Cointreau, Kahlua, Café Patrone</i>	3

Selection of British Cheeses

<u>Cheese</u>	<u>Style</u>	<u>Provenance</u>
Blanche	Goats Cheese	Evesham
Shorocks Bomb	Cheddar	Lancashire
Flower Marie	Ewes Milk	Sussex
Baron Bigod	Brie	Suffolk
Thomas Raywall	Red Leicester	Leicester
Colston Bassett	Stilton	Nottingham
Goddess	Wash Rind	Gloucester

Served with Celery, Red Grapes, Chutney & Artisan Biscuits

£9 for 4 Cheeses

£14 for 7 Cheese (ideal for Sharing)