



Tasting Menu - 9

A Glass of Champagne & a Selection of Seasonal Canapes

Amuse Bouche – Heritage Tomato, Almonds, Lardo, Olive Oil

Wild Duck Breast, BBQ Celeriac, Pumpkin Seeds, Pine Fir Oil, Wood Sorrel

Roasted Sweetcorn Ravioli, 36 month Parmesan, Walnut Ketchup

Isle Of Sky Scallop with Shiso, Pak Choi, Green Apple, Caviar & Darjeeling Broth

Wild Venison Loin, Smoked Parmesan Yoghurt, Kale, Blackberries, Rosti Potato, Port Jus

Monkfish & Crab Katsu Curry, Crispy Shallots, Sliced Mushrooms & Peanuts

Guinea Fowl Wellington, Leg Ragout, Glazed Kholrabi, Baby Leeks

Pre Dessert - Spiced Mascarpone Ice Cream, Hazelnuts

Dark Chocolate & Whisky Cremeux, Whisky Ice Cream, Espresso & Caramel

Selection of 4 British Cheeses, Artisan Crackers, Chutney *(supplement £7)*

£90 per person

For the whole table only

Mike Bullard
Chef Director
The Butchers Social

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.

A 10% **optional** gratuity will be added.