



The
BUTCHERS
Social

House Bread, Anchovy Butter & Salted Butter	4
Mixed Marinated Olives (v)	4
Colchester Rock Oysters, Lime & Shallot Dressing, Chive Oil	3 for 7.50 6 for 14.00 12 for 25.00

Small Plates

Beetroot Tartare, Crispy Artichokes, Pickled Gherkin, Hazelnuts, Maple, Basil, (ve)	9
Venison Carpaccio, Broad Beans, Peas, Goats Curd, Pickled Turnips, Sorrel	9
Pork Belly Ramen, Vermicelli Noodles, Quail Egg, Crispy Shallots, Roasted Peanuts	9
Smoked Haddock, Buttermilk Risotto, Confit Egg Yolk, 'Scraps'	9
Cornish Crab Salad, Crispy Samphire, Orange & Soy Broth, Fennel & Dill	11

35 day dry aged Steaks

8oz Onglet Steak (<i>served Rare</i>)	24
9oz Ribeye Steak	33
8oz Fillet Steak	40
24oz Cote Du Beouf	75
16oz Chateau Briand	75

All served with French Fries, House Salad, Béarnaise Sauce

From the Land

Lavender & Honey Corn Fed Chicken Breast, Bread Sauce, Rosti Potato Chips, Jus Gras	24
Braised Shoulder of Lamb, Ragu, Goats Curd, Crispy Lamb Belly, Mint Jus	27
Confit Pork Belly, Black Pudding Bon Bon, Roast Loin, Gooseberries, Savoy Cabbage, Mash	23

From The Sea

Wild Sea Trout, Heritage Tomatoes, Pickled Red Grelots, Red Watercress, Shallot & Taragon Dressing	23
Tandoori Monkfish, Spiced Yellow Lentils, Prawn Tempura, Spinach, Coriander	27

From The Soil (v)

Crispy Tofu, Tempura Enoki, King Oyster Mushroom, Katsu, Avocado, Curry Oil (ve)	20
Baby Hassel Back Courgettes, Dukkah, Spiced Cous Cous, Buttermilk, Basil	20

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. A 10% optional gratuity will be added to your bill.



Something Sweet

70% Dark Chocolate Tart, Espresso Ice Cream	7
Mango & White Chocolate Mousse, Orange & Poppy Seed Sponge, Vanilla Ice Cream	7
Banoffee Cheesecake, Honeycomb & Banana Crumble, Lime Ice Cream	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)