



Tasting Menu – June 2019

House Sour Dough, Beef Fat Whipped Butter & Volcanic Black Salt

Crispy Pork Belly, Cauliflower, Black Onion Seeds

Braised & Crispy Spelt, Morels, Yorkshire Asparagus, Wasabi

English Peas, Cured Ham, Sage & Lords 100's Cheese

Onion Bhaji Loaf, Cornish Crab, Buttermilk, Pickled Turnip, Radish, Coriander

Roast Rump of Lamb, Lambs Liver & Onions, Braised Lentils, Mint Jus

Roast Hake, Braised Octopus, Sprouting Broccoli, Salsa Verdi

British Red & Green Strawberries, Lemon & Thyme Yoghurt, White Chocolate

Key Lime Pie, Roast Banana Sorbet, Toasted Oats

Selection of British Cheeses, Crackers, Chutney *(supplement of £9)*

£70 per person
For the whole table only

Mike Bullard
Chef Director
The Butchers Social