



COCKTAILS
STEAKS

SUNDAY MENU

2-COURSES £22 | 3-COURSES £27

SUNDAY 12 MID-DAY – 6PM



COCKTAILS
STEAKS

STARTERS

CHICKEN CAESAR SALAD

SOFT BOILED FREE RANGE EGG,
HERB CROUTONS, CRISPY BACON,
CAESAR DRESSING

HAGGIS BON BONS

AARON MUSTARD MAYO

SOUP OF THE DAY {CFA}

WHIPPED BUTTER, CRUSTY BREAD,
SEA SALT

CHICKEN & BACON TERRINE {CFA}

TOASTED SOURDOUGH
& RED ONION CHUTNEY

SIDES

TRUFFLE & PARMESAN FRIES 7

SKINNY FRIES {VE} 5

BACON MAC & CHEESE, CRISPY ONIONS 6.5

HAND CUT CHIPS {VE} 5

CREAMY MASHED POTATO {V} 5

HONEY GLAZED CARROTS {V} 5

MARKET VEG {V} 5 | GARLIC PRAWNS 7

BEER BATTERED ONION RINGS {V} 5

SAUTEED GARLIC MUSHROOMS {V} 5

CABBAGE & APPLE SLAW {V} 5

MAIN COURSE

PIRI-PIRI MARINATED

CHICKEN BREAST {CF}

FRIES, CABBAGE & APPLE SLAW

SPICED CAULIFLOWER STEAK {CF} {VE} {N}

SAVORY RICE, CURRY SAUCE,
TOASTED ALMONDS

230C FLAT IRON STEAK

{5 SUPPLEMENT} {CF}

LEAN & FULL OF FLAVOUR – BEST
SERVED MEDIUM FOR THE STEAK LOVERS

BUTCHERS BURGER

BEEF BURGER – TRIMMINGS FROM FILLET
& RIB-EYE, MONTEREY JACK CHEESE,
BURGER SAUCE, TOMATO & FRIES

ROAST SIRLOIN OF BEEF

YORKSHIRE PUDDING, ROAST POTATOES,
SEASONAL VEG, RICH BEEF JUS
– ONCE IT'S GONE IT'S GONE..

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS

GARLIC BUTTER | BUTCHERS SAUCE

DIANE SAUCE

HIGHLAND PARK WHISKY SAUCE

SWEETS

STICKY TOFFEE PUDDING

VANILLA ICE CREAM, HONEYCOMB
& SALTED CARAMEL SAUCE

SELECTION OF ICE CREAMS

ASK YOUR SERVER FOR FLAVOURS

CHEESECAKE OF THE DAY

ASK YOUR SERVER FOR DETAILS

{V} VEGETARIAN | {VE} VEGAN | {CF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR
SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.