

A LA CARTE MENU



NIBBLES WHILE YOU WAIT

WARM CIABATTA 5.5 EVOO, PARSLEY & SEA SALT BUTTER

GORDAL OLIVES {VC} 5

STARTERS

Soup of the Day {CFA} {V} 6.5 Fresh bread, parsley & sea salt butter

The Butchers Haccis Bon Bons 9 Arran mustard mayo with dressed rocket

> CHICKEN LIVER PARFAIT {CFA} 9.5 Red onion jam, toasted sourdouch

CRISPY PORK BELLY 9.5 Chilli, ginger, soy, Asian salad, sesame seeds topped with crispy onions Chicken Caesar Salad 9.5 Soft-boiled free-rance ecc, herb croutons, crispy bacon with Caesar dressing

PAN ROAST SCALLOPS {CF} 16.5 CHORIZO, SWEETCORN PUREE, SWEETCORN SALSA

WHIPPED GOATS CHEESE {CFA} {V} 9.5 BEETS, APPLE, WALNUTS, HONEY, BREAD CRISP

Baked Camembert {cfa} {v} 15 (for 2 to share) Honey & thyme, red onion jam, toasted sourdouch – add truffle 2

MAIN COURSE

BRAISED FEATHER BLADE

of Beef {cfa} 22 Roast onion puree, creamed potatoes, tender-stem broccoli, crispy onions, red winejus

Fillet of Beef Strocanoff {cfa} 25 Djon mustard, brandy, wild mushrooms, steamed rice

BUTCHERS BURGER 16

80Z BEEF PATTY, MONTEREY JACK CHEESE, GEM LETTUCE, TOMATO, BURGER SAUCE, FRIES Josper Grilled Steak Yakitori 24 Flat iron steak marinated with soy, cincer & chilli glaze, steamed rice, Asian salad, sesame & crispy onions

> ALSO AVAILABLE WITH JOSPER GRILLED CHICKEN 20

or with cauliflower {v} 15

Catch of the Day Please ask your server for today's dish

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

Please make your server aware of any dietary requirements or allercies. Our sourdouch bread is made in an environment where there may be traces of nuts.



A LA CARTE MENU



STEAKS JOSPER CRILLED 28 DAY DRY AGED SCOTCH BEEF

ALL STEAKS ARE SERVED WITH ONE POTATO SIDE & YOUR CHOICE OF SAUCE OR BUTTER

THE BUTCHER'S CUTS

80z Flat Iron Steak {cf} 24

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS. $D_{\text{Enterpret}}^{\text{Reason}}$

100z Sirloin {cf} 34

Rich, tasty & complimented well with any one of our sauces or butter. Best served medium.

100z Rib-eye {cf} 35

Some steak lovers say that this is the best cut. Taken from the fore rib, this steak is succulent, tender & full of flavour. Best served medium-rare.

80Z FILLET {CF} 36

The most tender & most luxurious cut of beef – runs on the inside of the sirloin down to the rump. Melts in the mouth. Best served medium-rare.

170z T-bone steak {CF} 45 The king of all cuts – a steak you won't forget! Best served medium rare

SAUCES & BUTTERS 3 EACH

Pepper sauce Red wine jus

Garlic butter

BUTCHERS SAUCE

DIANE SAUCE

Highland park whisky sauce

COCKTAILSANDSTEAKS.CO.UK

E1 DONATION TO BEATSON CANCER CHARITY IS SUBJECT TO 20% VAT

SIDES

Skinny fries {V} 5 add truffle & parmesan 2 Hand cut chips {V} 5 Beer battered onion rincs {V} 5 Mashed potatoes {V} {cf} 5 Honey clazed carrots {V} 5 Sauteed carlic mushrooms {V} {cf} 5 Soy & chili clazed cauliflower {V} 5 Mac & cheese with crispy onions {V} {cf} 5.5 Add chorizo 2. Add bacon 2 Seasonal vecetables {V} {cf} 5