



A LA CARTE MENU



NIBBLES WHILE YOU WAIT

WARM CIABATTA 5.5
EVOO, PARSLEY & SEA SALT BUTTER
MIXED OLIVES {VG} 5

STARTERS

SOUP OF THE DAY {GFA} {V} 7
FRESH BREAD & PARSLEY BUTTER

HACCI'S BON BONS 9.50
ROAST GARLIC MASH, PICKLED TURNIP
WITH PEPPERCORN SAUCE

SCOTTISH SCALLOPS 17
SILKY CAULIFLOWER PUREE, TOASTED HAZELNUT
& BACON CRUMB, TRUFFLE OIL

HONEY WHIPPED GOATS CHEESE {V} 10
ROAST BEETS, TOASTED WALNUTS, SOURDOUGH CROSTINI,
PORT VINAIGRETTE

CULLEN SKINK CROQUETTE 10
PARSLEY & LEMON AIOLI, WATER CRESS

CUMBRAE OYSTERS X6 18
CHOOSE FROM CLASSIC SHALLOT, RED WINE VINEGAR,
OR TABASCO & LEMON

CHICKEN LIVER PATE {GFA} 9.50
SPICED APRICOT AND APPLE CHUTNEY,
TOASTED SOURDOUGH

MAIN COURSE

CATCH OF THE DAY
ASK YOUR SERVER FOR DETAILS

BUTCHERS BURGER 18
BUTCHERS BURGER - HAND PRESSED BURGER PATTY,
MONTERARY, JACK CHEESE, CEM LETTUCE, TOMATO,
CHERKINS, SLICED RED ONION AND BURGER SAUCE
ADD

STREAKY BACON £2.50, ONION RINGS £2, PULLED CHILLI
BEEF £3, HACCI'S £2.50, PEPPER OR BUTCHERS SAUCE £2

CHICKEN SUPREME 24 {GFA}
HACCI'S BON BON, SEASONAL VEGETABLES,
GARLIC INFUSED MASHED POTATOES, PEPPER SAUCE

SURF & TURF {GFA}
YOUR CHOICE OF 8OZ FILLET 38 OR 10OZ RIBEYE 37
GARLIC & CHILLI SAUTED KING PRAWNS 5X 10
GARLIC & PARSLEY SCALLOPS X3 12

BUTTERNUT SQUASH RAVIOLI {V} 17
SAGE BUTTER, TRUFFLE OIL, SHAVED PARMESAN

BUTCHERS CAESAR 16
JOSPER GRILLED CHICKEN, CRISPY BACON, BABY CEM
LETTUCE, CROUTONS, CAESAR DRESSING TOPPED WITH
PARMESAN AND A BOILED EGG

SLOW COOKED FEATHERBLADE OF BEEF 24
CARAMELISED ROOT VEGETABLES, GARLIC & HERB INFUSED
MASH POTATOES, PARSNIPS CRISP, RICH RED WINE JUS

{V} VEGETARIAN | {VE} VEGAN | {GF} 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.



A LA CARTE MENU



STEAKS JOSPER GRILLED 28 DAY DRY AGED SCOTCH BEEF

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

THE BUTCHER'S CUTS

8OZ FLAT IRON STEAK {GF} 26

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

10OZ SIRLOIN {GF} 38

RICH, TASTY & COMPLIMENTED WELL WITH ANY ONE OF OUR SAUCES OR BUTTER.

BEST SERVED MEDIUM.

10OZ RIB-EYE {GF} 38

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.

8OZ FILLET {GF} 40

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.

17OZ T-BONE STEAK {GF} 45

THE KING OF ALL CUTS – A STEAK YOU WON'T FORGET! BEST SERVED MEDIUM RARE

{ WHY NOT COMPLIMENT YOUR STEAK WITH A CLASS OR BOTTLE OF MALBEC OR CABERNET SAUVIGNON }

SPECIAL CUTS

CHATEAUBRIAND £15.50 PER 100G {GF}

MOST TENDER CUT OF MEAT FROM THE THICKEST END OF THE FILLET & WORTH SHARING. BEST SERVED MEDIUM/RARE

TOMAHAWK £11 PER 100G {GF}

BONE IN RIBEYE KNOWN FOR ITS LARGE SIZE, MARBLING AND FLAVOUR

PLEASE SEE OUR SPECIALS BOARD FOR TODAYS SPECIAL CUT

SAUCES & BUTTERS 3 EACH

PEPPER SAUCE | RED WINE JUS

GARLIC BUTTER | BUTCHERS SAUCE

DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE

SIDES

HAND CUT CHIPS {V} 5

SKINNY FRIES {V} 5
ADD TRUFFLE & PARMESAN 2

ROAST GARLIC MASH 5

HONEY GLAZED CARROTS 5.50

GARLIC MUSHROOMS {V} 5.50

ONION RINGS 5.50

CORN RIBS WITH CHILLI HONEY {GFA} 5.50

CHILLI & GARLIC TENDERSTEM BROCCOLI 5.50

TRUFFLE MAC & CHEESE WITH CRISPY ONIONS {V} 7

SEASONAL MIXED VEGETABLES {V} 5.50

CAESAR SALAD {V} 6

BABY CEM LETTUCE, CROUTONS AND CAESAR DRESSING

CHILLI GARLIC KING PRAWNS 10