



# A LA CARTE MENU



## NIBBLES WHILE YOU WAIT

WARM CIABATTA 6.5  
EVOO, PARSLEY & SEA SALT BUTTER  
MIXED OLIVES {VG} 5

## STARTERS

SOUP OF THE DAY {GFA} {V} 7.50  
FRESH BREAD & PARSLEY BUTTER

HAGGIS BON BONS 10.50  
ROAST GARLIC MASH, PICKLED TURNIP  
WITH PEPPERCORN SAUCE

TACOS 12 - (CHICKEN, BEEF OR WILD MUSHROOM) {GFA}  
SOFT TACOS, PICO DE GALLO, SPICY GUACAMOLE,  
CRISPY ONION, SOUR CREAM

HONEY WHIPPED GOATS CHEESE {V} 10.50  
ROAST BEETS, TOASTED WALNUTS, SOURDOUGH CROSTINI,  
PORT VINAIGRETTE

PRAWN & CRAYFISH COCKTAIL 11  
SHREDDED GEM, AVOCADO, CUCUMBER, MARIE ROSE,  
TOASTED CROSTINI

CUMBRAE OYSTERS X6 21  
CHOOSE FROM CLASSIC SHALLOT, RED WINE VINEGAR,  
OR TABASCO & LEMON

CHICKEN LIVER PATE {GFA} 10.50  
SPICED APRICOT AND APPLE CHUTNEY,  
TOASTED SOURDOUGH

KING SCALLOPS 18  
CHORIZO, CHARRED CORN, CORN VELOUTE

## MAIN COURSE

CATCH OF THE DAY  
ASK YOUR SERVER FOR DETAILS

BUTCHERS BURGER 19  
BUTCHERS BURGER - HAND PRESSED BURGER PATTY,  
MONTERARY. JACK CHEESE, GEM LETTUCE, TOMATO,  
CHERKINS, SLICED RED ONION AND BURGER SAUCE  
ADD  
STREAKY BACON £2.50, ONION RINGS £2, PULLED CHILLI BEEF  
£3, HAGGIS £2.50, PEPPER OR BUTCHERS SAUCE £2

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

SURF & TURF {GFA}  
YOUR CHOICE OF 8OZ FILLET 41 OR 10OZ RIBEYE 39  
GARLIC & CHILLI SAUTEED KING PRAWNS 5X 10  
GARLIC & PARSLEY SCALLOPS X3 12  
LOBSTER MARKET PRICE

ASPARAGUS, PEA & MINT RISOTTO {V} 18  
ROCKET, PARMESAN CRISP, TRUFFLE

BUTCHERS CAESAR 17  
JOSPER GRILLED CHICKEN, CRISPY BACON, BABY GEM LETTUCE,  
CROUTONS, CAESAR DRESSING TOPPED WITH PARMESAN  
AND A BOILED EGG

SLOW COOKED FEATHERBLADE OF BEEF 25  
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 JOSEPER 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

80Z FLAT IRON STEAK {CF} 26

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

100Z SIRLOIN {CF} 38

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

100Z RIB-EYE {CF} 39

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} 41

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

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

### SPECIAL CUTS

CHATEAUBRIAND £15.50 PER 100G {CF}  
MOST TENDER CUT OF MEAT FROM THE THICKEST END OF THE FILLET & WORTH SHARING. BEST SERVED MEDIUM/RARE

TOMAHAWK £11 PER 100G {CF}  
BONE IN RIBEYE KNOWN FOR ITS LARGE SIZE, MARBLING AND FLAVOUR

PLEASE SEE OUR SPECIALS BOARD FOR TODAY'S SPECIAL CUT

### SAUCES & BUTTERS 3.50 EACH

PEPPER SAUCE | RED WINE JUS  
GARLIC BUTTER | BUTCHERS SAUCE  
DIANE SAUCE | HIGHLAND PARK WHISKY SAUCE  
CAFE DE PARIS | BLUE CHEESE

### SIDES

HAND CUT CHIPS {V} 5  
SKINNY FRIES {V} 5 – ADD TRUFFLE & PARMESAN 2  
ROAST GARLIC MASH 5  
HONEY GLAZED CARROTS 6  
GARLIC MUSHROOMS {V} 6  
ONION RINGS 6  
CORN RIBS WITH CHILLI HONEY {CFA} 6  
CHILLI & GARLIC TENDERSTEM BROCCOLI 6  
TRUFFLE MAC & CHEESE WITH CRISPY ONIONS {V} 7.50  
SEASONAL MIXED VEGETABLES {V} 6  
CAESAR SALAD {V} 6  
BABY CEM LETTUCE, CROUTONS AND CAESAR DRESSING  
CHILLI GARLIC KING PRAWNS 10  
LOBSTER – MARKET PRICE