



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 {CFA} {V} 7.50
FRESH BREAD & PARSLEY BUTTER

PULLED BEEF CROQUETTES 11
SMOKED AIOLI

HAGGIS BON BON'S 10.50
NEEPS PUREE, PEPPER SAUCE,
CRISPY LEEKS, PICKLED SHALLOTS

PAN SEARED SCALLOPS 18
PEA PUREE, CRISPY BACON

WHIPPED GOATS CHEESE 10.50 {V}
POMEGRANATE, APPLE, ROCKET, CRISP BREAD, BALSAMIC

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

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

GAMBAS PIL PIL 12.50 {CFA}
CHORIZO, TOASTED BLOOMER BREAD

WILD MUSHROOM BRUSCHETTA 10.50 {CFA} {V}
WILD MUSHROOM, GARLIC BUTTER, RICOTTA CHEESE,
TOASTED SOURDOUGH

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

JOSPER GRILLED CHICKEN SUPREME 25 {CF}
CROAST BABY POTATOES, SEASONAL GREENS AND CHIMICHURRI

SPINACH & RICOTTA RAVIOLI 18 {V} {VG}
WILD MUSHROOMS, WILTED SPINACH, WHITE WINE
AND GARLIC CREAM, PARMESAN, AND TRUFFLE OIL

SURF & TURF {CFA}
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

BUTCHERS CAESAR 18
JOSPER GRILLED CHICKEN, CRISPY BACON, BABY GEM LETTUCE,
CROUTONS, CAESAR DRESSING TOPPED WITH PARMESAN
AND A BOILED EGG

FEATHER BLADE OF BEEF 27 {CF}
GARLIC AND HERB INFUSED MASH POTATO, TENDER STEM BROCCOLI,
CARAMELISED ONION PUREE AND A WILD MUSHROOM RED WINE JUS

{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.



A LA CARTE MENU



STEAKS JOSEPH 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 {GF} 28

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

100Z SIRLOIN {GF} 39

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

BEST SERVED MEDIUM.

100Z RIB-EYE {GF} 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 {GF} 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 {GF} 54

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

{ WHY NOT COMPLIMENT YOUR STEAK WITH A GLASS OR BOTTLE OF MALBEC }

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 TODAY'S SPECIAL CUT

SAUCES & BUTTERS 3.50 EACH

PEPPER SAUCE | RED WINE JUS
GARLIC BUTTER | BUTCHER'S 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 {GFA} 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