

THE BUTCHER'S
— BAR & GRILL —

FOOD MENU

DINNER MENU

WHILE YOU WAIT...

OLIVES AND BREAD

6.95

CAMEMBERT & ONION JAM BREAD

8.95

STARTERS & SHARERS...

NACHOS V,GF

SALSA, NACHO CHEESE, SOUR CREAM, GUACAMOLE AND JALAPENOS

6.25

BBQ OR SPICY CHICKEN WINGS GF

6.25

SOUP OF THE DAY

6.25

BBQ PULLED PORK NACHOS GF

6.25

BABY BACK RIBS GF

SLOW-COOKED WITH BBQ SAUCE.

7.25

CHICKEN TENDERS

SIRIYACH MAYO

7.50

SPICY KING PRAWNS & BREAD

8.25

MEATBALLS

IN A RICH TOMATO SAUCE WITH FETA CHEESE AND TOASTED BREAD

8.25

FRIED HALLOUMI V,GF

CHILLI, POMENGRANTE SEEDS AND MINT YOGHURT SAUCE

8.25

YORKSHIRE BEEF STEAK

STEAKS SERVED WITH ONION RINGS, GRILLED MUSHROOMS, TOMATOES AND CORN RIB

RUMP GF

LARGER AND WITH A FIRMER TEXTURE THAN SIRLOIN STEAK, RUMP STEAK IS OFTEN CONSIDERED TO HAVE MORE FLAVOUR

80Z

100Z

16.45

19.95

SIRLOIN GF

HIGHLY TRIMMED SIRLOIN CUT FROM THE PREMIUM SHORT LION. ROBUST IN FLAVOUR AND TENDER IN TEXTURE

10.95

23.45

RIB-EYE GF

OUR YORKSHIRE RIB-EYE HAS A SOFT CREAMY EYE OF FAT AT THE CENTRE WHICH MELTS ON THE CHARGRILL

21.95

24.45

THE FILLET GF

THE FILLET IS THE FINEST OF ALL THE STEAKS WITH A SOFT VELVETY TEXTURE

36.45

41.95

WAGYU PREMIUM STEAK

SIRLOIN 250G GF

41.95

RIB-EYE 250G GF

43.95

WAGYU FOR TWO

RUMP 560G GF

JUICY THICK AND FULL OF FLAVOURS!

47.95

FLAT IRON 500G GF

JUICY THICK AND FULL OF FLAVOURS!

51.95

SAUCES

3.50

PEPPERCORN, DIANA, BLUE CHEESE, CHIMICHURRI, SPICY GARLIC HERB & BUTTER, BEEF GRAVY, TZAZIKI.

CLASSIC SIDES

FRENCH FRIES GF 3.95

CHUNKY CHIPS GF 3.95

TOMATO SALAD GF 3.95

ONION LOAF 4.50

CREAMED MASH GF 4.50

BROCCOLI WITH CHIMICHURRI GF 4.50

MADE TO SHARE

ALL COME WITH TWO SAUCES OF CHOICE, CHUNKY CHIPS, MUSHROOM, TOMATOES AND BROCCOLI

CHICKEN SHARING BOARD

HALF SLOW COOKED CHICKEN, BBQ WINGS, CAJUN SKEWERS AND BUTTER MILK TENDERS

39.99

TOMAHAWK STEAK 360Z-380Z

GRASS FED, HERITAGE BRED BEEF SLOW GROWN TO MATURITY ON THE LUSH, GREEN PASTURES OF YORKSHIRE DALES

69.95

T-BONE STEAK 320Z-390Z

GRASS FED, HERITAGE BRED BEEF SLOW GROWN TO MATURITY ON THE LUSH, GREEN PASTURES OF THE YORKSHIRE DALES

44.95

SHARING BOARD

40Z FILLET, 100Z RUMP, 50Z RIB-EYE, 50Z SIRLOIN, BBQ RIBS. ALL SERVED AND SLICED WITH SPICY BUTTER PRAWNS

69.95

GOURMET BUTCHER'S BOARD

80Z SIRLOIN, 80Z RIB-EYE, BUTCHER'S DINER BURGER

POPULAR CHOICE

48.85

PREMIUM SHARING BOARD

80Z FILLET, 80Z RIB-EYE, 80Z SIRLOIN, BBQ RIBS, SPICY CHICKEN WINGS AND SPICY BUTTER PRAWNS

79.95

ROASTED SWEET POTATOES	3.95	HOME-MADE COLESLAW	4.50	BABY POTATOES, ROSEMARY, RED ONIONS	3.50	BUTTER CORN RIBS	3.50
RICE	3.50	MED VEG	3.95	FIELD MUSHROOMS & ROAST TOMATOES	3.50	HOUSE SALAD	3.95

Food allergies and intolerances: V-Vegetarians, GF-Gluten free. If you have any dietary requirement, allergens or intolerances, please inform your server before ordering



MAINS

<u>HALLOUMI SALAD</u> HOUSE SALAD, ROAST PEPPERS, GRILLED HALLOUMI CHEESE, SWEET CHILLI SAUCE	13.95	<u>HUNTER’S CHICKEN</u> CHICKEN BREAST WITH SMOKED STREAKY BACON, BBQ SAUCE, CHEDDAR CHEESE. SERVED WITH COLESLOW AND CHUNKY CHIPS	18.95	<u>STICKY BBQ PORK RIBS</u> LIP-SMACKING, SLOW-COOKED PORK RIBS, FRIES, HOUSE SLAW	17.95
<u>GREEK SALAD</u> HOUSE SALAD, OLIVES MIX, FETA CHEESE AND LEMON DRESSING	13.95	<u>STROGANOFF</u> SERVED WITH ONE CLASSIC SIDE SIDE		<u>SALMON FILLET</u> SERVED WITH MED VEGETABLES	18.95
<u>CAESAR SALAD</u> HOUSE SALAD TOPPED WITH PARMESAN SHAVINGS, CRUTONS		<u>WILD MUSHROOM CHICKEN</u> BEFF CREAMY SAUCE WITH WHITE ONIONS, FRENCH MUSTARD, BRANDY, PAPRIKA AND MUSHROOMS	14.95 17.95 18.95	<u>RACK OF LAMB</u> MINT AND PEA PURE, ROASTED BABY POTATOES WITH GARLIC	22.95
CHICKEN	13.95			<u>DUCK BREAST</u> SERVED WITH LEMON, GINGER CRUSH POTATOES, VEGETABLES. OPTIONAL TO CHOOSE ORANGE OR CHERRY SAUCE	20.95
KING PRAWNS	14.45				
STEAK	16.95				
<u>BEEF GOULASH GF</u> OUR SPECIAL BEEF GHOUASH IN TOMATO AND RED PEPPER SAUCE, ON BED OF MASH POTATOES	14.95	<u>CREAMY CHICKEN GF</u> CHICKEN BREAST, GARLIC, WHITE ONIONS, MUSHROOMS, WHITE WINE. SERVED WITH ONE CLASSIC SIDE	17.95	<u>LAMB SHANK GF</u> CREAMY MASH POTATOES SERVED IN A RED WINE SAUCE	23.95

BURGERS

<u>HALLOUMI BURGER GF</u> HALLOUMI, FRIED WILD MUSHROOMS AND PEPPERS WITH SWEET CHILLY MAYO	12.95	<u>BUTCHER DINER GF</u> 6OZ BEEF BURGER, STEAKY BACON, PICKLES, FRIED EGG, CHEESE, SAUCE. SERVED WITH CHUNKY CHIPS	13.95	<u>CAJUN CHICKEN BURGER GF</u> YOGHURT SAUCE, CHEESE. SERVED WITH CHUNKY CHIPS	13.95
<u>THE BUTCHER’S SPECIAL GF</u> BEEF BURGER TOPPED WITH BOLGNESE SAUCE, CHEDDAR CHEESE, SAUCE. SERVED WITH CHUNKY CHIPS	14.95	<u>STEAK BURGER GF</u> GRILLED 5OZ BEEF SIRLOIN, FRIED WHITE ONIONS, PICKLES, HORSERADISH SAUCE. SERVED WITH CHUNKY CHIPS	16.95	<u>THE BUTCHER’S DELIGHT GF</u> BEEF BURGER TOPPED WITH JUICY PORTOBELLO MUSHROOM, A LUSCIOUS LAYER OF GARLIC MAYO AND ELEGANT TASTE OF BLUE CHEESE SERVED WITH CHUNKY CHIPS	17.50

PASTA

AVAILABLE IN GF

<u>ARRABBIATA PASTA VG,VE</u> NAPOLI SAUCE WITH MED VEGATABLES	13.45	<u>CARBONARA PASTA</u> SMOKED BACON LARDONS, PARTIESAN, WHITE WINE, WITH A TOUCH OF CREAM. ADD CHICKEN 4.00	14.95
<u>PESTO PASTA</u> WILD MUSHROOMS, PESTOWITH A TOUCH OF CREAM ADD CHICKEN 4	13.95	<u>KING PRAWN PASTA</u> KING PRAWNS COOKED COOKED WITH GARLIC, CHILLI, WHITE WINE, BLISTERED CHERRY TOMATOES AND CREAM SAUCE	16.95
<u>BOLOGNESE</u> TRADITIONAL BEEF RAGU, COOKED WITH TOMATO, GARLIC, AND HERBS, TOPPED WITH GRATED PARTIESAN	14.95	<u>STEAK PASTA</u> PASTA TOSSED IN TRUFFLE OIL, A RICH SMOKED BACON AND RED WINE SAUCE, TOPPED WITH SLICES OF SIRLOIN STEAK, FINISHED WITH PARMESAN SHAVINGS	17.45

DESSERTS

<u>CHOCOLATE FUDGE BROWNIE</u> SERVED WARM WITH A SCOOP OF ITALIAN VANILLA GELATO	5.95	<u>STICKY TOFFEE PUDDING</u> SERVED WARM WITH A SCOOP OF ITALIAN VANILLA GELATO	5.95
<u>ITALIAN GELATO</u>			
1 SCOOP	2.50		
2 SCOOP	4.50		
3 SCOOP	6.25		

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