

SUNDAY

COCKTAILS

The Butcher N°2 (Short)	11. ⁰⁰
The Oak Barrel (Martini)	10. ⁵⁰
Bloody Mary (Long)	9. ⁰⁰

SMALL PLATES & SALADS

Beef & bone marrow scotch egg Mustard mayo	5. ⁵⁰
Jerusalem artichoke & kale hash Poached hen's egg & soft herbs	7. ⁵⁰
Potted game Apple & grape chutney, crispy skin	9. ⁰⁰
Butcher's board (For two to share) Baby back ribs, honey mustard ham hock rillettes, mini beef shin pies, chicken croquettes, smoked tomato ketchup, apple & fennel slaw	17. ⁰⁰

ROASTS

Galloway beef Shallot & horseradish puree, roasted parsnips, Yorkshire pudding, bone marrow gravy	19. ⁵⁰
Gloucester Old Spot pork Cider & maple parsnips, crackling, apple sauce, pork gravy	19. ⁵⁰
Stuffed Texel lamb saddle Roasted salsify, butternut squash, lamb sauce	19. ⁵⁰

All are served with roast potatoes & seasonal veg

STEAKS

28-day dry-aged rare breed Galloway beef. 100% grass fed from Mount Grace Farm in Yorkshire.

Sirloin (225g)	18. ⁰⁰
Rib Eye (300g)	26. ⁰⁰
Fillet (300g)	36. ⁰⁰
Sauces — Peppercorn, Béarnaise, Red Wine	2. ⁰⁰

MAINS

Portobello mushroom & black bean burger Avocado, cheddar cheese, cabbage slaw	11. ⁰⁰
Boxcar burger 45-day aged rare breed beef, beetroot relish, Lincolnshire Poacher cheddar, pickles, semi-dried tomato, baby gem, house burger sauce	12. ⁰⁰

Add Dingley Dell beer & treacle streaky bacon — 1.⁵⁰

SIDES

Rosemary fries	4. ⁰⁰
Charred sprouts, bacon & dates	4. ⁰⁰
Duck fat Hasselback potatoes	4. ⁵⁰
Caraway creamed spinach	4. ⁰⁰

BUTCHER'S CUTS

Our premium steaks are priced per 100g and are subject to availability. Portion sizes are generous and perfect for sharing. Want to recreate your meal at home? Check out our butchers fridge to see what we have in stock.