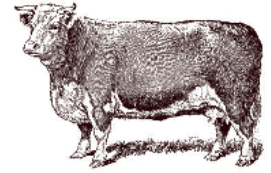


THE BUTCHERSHOP BAR & GRILL



SUNDAY ROAST MENU

1 COURSE £16 // 2 COURSE £19

SUNDAYS 12-5 // A LA CARTE MENU AVAILABLE ALL DAY

APPETIZERS

CHARGRILLED BEEF KOFTAS

Pitta, harrissa yoghurt, pickled salad, olive & herb

POTTED CHICKEN LIVER PARFAIT

Cranberry & port gel, charred gem lettuce & croutons

BEET SALAD (v) (gf)

Candied walnuts & blue cheese

MOULES MARINIERE

White wine, cream & garlic with country bread & lemon

CORNED BEEF

Piccalilli & croutons

TRADITIONAL SUNDAY ROAST

SERVED WITH HOMEMADE YORKSHIRE PUDDING, HONEY GLAZED CARROTS & PARSNIPS, ROAST POTATOES, GREEN BEANS FINISHED WITH BEEF DRIPPING GRAVY.

- CHOOSE ONE OF THE FOLLOWING -



SLICED ROAST SIRLOIN OF BORDERS BEEF

OR

BONE IN AYRSHIRE PORK CHOP

With Bramley apple sauce





35 DAY DRY-AGED ROAST RUMP OF SCOTCH BEEF FOR TWO

served with all the roast trimmings
(CARVED TABLE SIDE)

- £42 INCLUDING APPETIZERS -

BREED // Grass Fed Black Angus & Limousin COUNTRY // 100% Scotch Beef AGED // 35 day dry aged

BUTCHERSHOP BAR & GRILL ARE PROUD MEMBERS OF THE SCOTCH BEEF CLUB

  @Butchershopgla



(v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.