

Sunday Lunch  
with the Butcher

**FOR THE TABLE**

Proper Pork Scratchings	// 2.50
Sourced from locally reared pigs; cut, seasoned and roasted right here	
Veg Stall Crisps (V)	// 2.20
Hand cut root vegetable crisps including beetroot, sweet potato, parsnip and carrots	
Hot Chop Nuts (V)	// 2.70
Chipotle, smoked paprika & honey spiced roasted peanuts, almonds, hazelnuts and cashew nuts	
House Olives (V)	// 2.90
Pitted kalamata & boscaiola olives marinated in parsley, garlic & rapeseed oil with a slight hint of chilli	

**STARTERS**

Smokehouse Mackerel	// 6.00
House peppered & smoked mackerel, hung chive crème fraiche, citrus salad, aged balsamic & thyme croutons	
Hock & Black	// 6.50
Ham hock & black pudding fritter, soft boiled hens egg, roast field mushroom, smoked streaky bacon & homemade tomato ketchup	
Roast Root Soup (V)	// 4.90
Roast celeriac soup with a hint of fresh horseradish topped with toasted hazelnuts & sage. Served with jospur charred breads	
Hot Tempura Cheese (V)	// 6.00
Paprika tempura battered halloumi with a lentil, pepperdew & coriander salad and sweet chilli dressing	
Spiced Up Wings	// 6.00 SINGLE // 11.50 SHARE
Sriracha, honey & lime roasted whole chicken wings topped with toasted sesame seeds and served with roast garlic mayonnaise	

***Fancy something even beefier next time you visit...***

The BIG Roast // 19.50 per person // Childs portion 9.50  
(Please book with at least 48 hours' notice and a £5.00 deposit per person is required)

One for the whole table to dig in to. Tell us how many are coming and we will serve up a proper Derbyshire rib of beef on the bone. We roast this over charcoal and carve it by your tableside. Served with piles of rapeseed & dripping roasted potatoes, charred mixed seasonal greens, roasted local carrots, savoury topped cauliflower cheese, yorkshire puddings and jugs of red wine gravy

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All Butchers roasts are served with rapeseed & dripping roasted potatoes, wok charred seasonal greens, roasted local carrots, savoury topped cauliflower cheese, yorkshire pudding and a jug of red wine gravy

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**Roasts**

- Josper Roasted Sirloin // 14.90 // Childs portion 7.50  
28 day aged sirloin of beef - cooked pink, medium or even well done
- Slow Roasted Pork Belly // 13.90 // Childs portion 7.00  
Locally sourced pork belly cooked low for 12 hours and served with bramley apple sauce on the side
- Spiced Up Free-range Chicken // 13.50 // Childs portion 7.00  
Breast, leg & thigh marinated in a light harissa spice

**MAINS**

- Woodland Mac 'n' Cheese (V) // 13.00  
Macaroni pasta folded through a wild mushroom and truffle cheese sauce. Topped with toasted pine nuts, sunflower seeds and crispy onions. Served with cheesy ciabatta and dressed leaf salad
- Sunday Salmon // 15.50  
Poached salmon with crushed new potatoes and a fricassee of wild mushrooms, baby capers & leeks. Served with charred breads
- Derbyshoulder // 16.00  
Braised Derbyshire lamb shoulder, spiced chickpeas, golden raisins, coriander & roasted butternut squash with an olive & chilli tapenade and toasted pumpkin seeds
- The Butchers Fist // 13.00  
Our homemade burger minced from 3 cuts of prime beef and topped with monterey jack cheese and smoked streaky bacon. Served with garlic mayonnaise, house josper charred slaw and your choice of The Butchers' seasoned or un-seasoned chips.

**SIDES**

- Yorkshire pudding // 0.50  
Rapeseed & dripping roasted potatoes // 2.00  
Wok charred seasonal greens // 2.00  
Josper charred house slaw // 1.50  
Local roasted carrots // 2.00  
Dressed mixed leaf salad // 1.50  
Garlic & thyme roasted new potatoes // 2.50  
The Butchers' seasoned (or unseasoned) chips // 2.50  
Beetroot braised red cabbage // 2.50  
Jug of red wine gravy // 1.00
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A little butcher's menu featuring a number of child friendly favorites is also available for you upon request

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**DESSERTS**

Butchers Bread	// 6.50
Warm banana and pecan bread with vanilla clotted cream ice cream, caramelised banana and The Butchers' salted butterscotch sauce	
Cooked Cream	// 5.70
Vanilla panna cotta with fresh blackberries, homemade shortbread and forest fruits ice cream	
Tipsy Pear	// 6.00
Mulled wine poached pear, toasted waffle and chantilly cream	
The Chocolate One	// 6.50
Salted dark chocolate & orange mousse, whipped vanilla cream, charred orange and a homemade sultana & ginger biscotti	
Ice Cream	// 1 scoop 3.50 // 2 scoops 5.00
Choose from our extensive ice cream range, served with rustic shortbread and a ginger & sultana biscotti. Ask your server for today's flavours	
Cheese Plate	// 7.50
Cropwell bishop stilton, smoked applewood, Lincolnshire poacher & goat's cheese. Served alongside grapes, celery, caramelised onion chutney, spiced nuts and water biscuits	
Bourbon Nut Cheesecake	// 6.00
Peanut butter cheese cake with a bourbon drizzle and toasted peanuts	

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**COFFEES**

Double espresso	// 2.50
Americano	// 2.50
Latte	// 2.50
Flat white	// 2.50
Cappuccino	// 2.50
Double macchiato	// 2.50
Café mocha	// 2.50
Hot chocolate	// 2.50
Breakfast tea	// 2.20
Fresh peppermint tea	// 2.20
Your choice of liquor coffee	// 5.00

*Our products may contain nuts or nut derivatives. A food allergy advice list is available. Please ask staff for details. Our fish may contain small bones. Our steaks are all sourced locally and weights stated are approximate prior to cooking. (V) denotes suitability for vegetarians.*