

Sunday Lunch
with the Butcher

FOR THE TABLE

- Proper Pork Scratchings // 2.70
Sourced from locally reared pigs; cut, roasted and seasoned the Butchers' way
- Veg Stall Crisps (V) // 2.50
Hand cut root vegetable crisps including beetroot, sweet potato, parsnip and carrots
- Chop Block Nuts (V) // 3.00
Smoked paprika, cajun & honey spiced roasted peanuts, almonds, hazelnuts, macadamia and cashew nuts
- House Olives (V) // 3.20
Pitted kalamata & boscaiola olives marinated in parsley, garlic and rapeseed oil with a slight hint of chilli
- Bread Board (V) // 3.00
Charred ciabatta served with butter, aged balsamic vinegar and olive oil. Enough for two to share

STARTERS

- Little Fish // 5.50
Smoked paprika breaded whitebait, homemade tartar sauce and jospier charred lemon
- Field Soup (V) // 4.50
Leek, onion & potato soup topped with toasted hazelnuts and thyme. Served with charred breads
- Deep Duck // 7.00
Panko crusted duck croquette, spiced mixed nuts and a dressed orange, radish & coriander salad
- Honey Halloumi (V) // 6.00
Pan fried honey glazed halloumi with a lentil, pepperdew & coriander salad and sweet chilli dressing
- Spiced Up Wings // 6.50 SINGLE // 12.50 SHARE
Lightly spiced sriracha, honey & lime 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, truffled cauliflower & blue cheese with a seeded topping, yorkshire pudding and a jug of red wine gravy

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

Free-range Chicken Breast // 13.50 // Childs portion 7.00
8oz corn fed chicken breast, lightly poached and then roasted

MAINS

Mac 'n' Blue (V) // 13.00
Macaroni pasta folded through a mushroom, leek and truffled blue cheese sauce with a toasted seed topping. Served with a dressed leaf salad and cheesy bread

Pink Fillet // 15.00
Fillet of poached salmon, garlic roasted new potatoes, bok choy, balsamic charred red onions, tomato & harissa dressing

Bean & Nut Salad (V) // 12.00
Truffled green bean, radish, puy lentil & little gem salad with fresh orange. Topped with thyme roasted hazelnuts and aged balsamic

Slow Duck // 15.00
Confit duck leg with braised lentils, mushrooms, pepperdews, capers and green beans served with a shallot & red wine sauce and truffle oil

Hand Pressed Steak Burger // 13.00
Minced from 3 cuts of prime beef, seasoned and topped with monterey jack cheese, smoked streaky bacon and roast garlic mayonnaise

SIDES

Yorkshire pudding // 0.50
Rapeseed & dripping roasted potatoes // 2.00
Wok charred seasonal greens // 2.50
Josper charred slaw // 2.00
Honey roasted carrots // 2.50
Dressed mixed leaf salad // 2.00
Garlic & thyme roasted new potatoes // 3.00
Hand cut, house seasoned (or unseasoned) chips // 2.50
Jug of red wine gravy // 1.00

A little butcher's menu featuring a number of child friendly favorites is also available for you upon request

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DESSERTS

Carrot & Nut Cake	//
6.50	
Warm carrot & hazelnut cake with vanilla ice cream and The Butchers' salted butterscotch sauce	
Cooked Cream	// 6.00
Vanilla panna cotta with passion fruit, coconut ice cream and rustic shortbread	
Proper Crumble	// 6.50
Rhubarb and ginger crumble with homemade vanilla custard	
Velvet Chocolate Orange	// 6.50
Dark chocolate & orange mousse, amaretto ice cream and fresh orange	
Cheese Plate	// 8.00
Cropwell bishop stilton, smoked applewood, lincolnshire poacher and goat's cheese. Served alongside grapes, celery, chutney, spiced roasted nuts and water biscuits	
Citrus Kick Cheesecake	// 6.00
Lemon cheese cake, chantilly cream & candied lemon	
Ice Cream	// 1 scoop 3.50 // 2 scoops 5.00 // 3 scoops 6.50
Choose from; salted caramel, vanilla clotted cream, coconut, forest fruits, dark chocolate, mint or amaretto. All served with homemade shortbread	

COFFEES

Double Espresso	// 2.50
Espresso Machiato	// 2.50
Americano	// 2.50
Caffe Latte	// 2.50
Flat White	// 2.50
Cappuccino	// 2.50
Caffe Mocha	// 2.50
Hot Chocolate	// 2.50
Liqueur Coffee	// 5.00
Breakfast Tea	// 2.50
Mint Tea	// 2.50
Add a syrup to your coffee	// 0.50

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.