

REBEL

BUTCHERS

UNITE

SMALL PLATES

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 POPPED CORN (V) 2.00
Choose from coconut & vanilla or peanut butter & almond

PROPER PORK SCRATCHINGS 2.70
Sourced from locally reared pigs: cut, roasted and seasoned the Butchers' way

HOUSE OLIVES (V) 3.00
Pitted kalamata & boscaiola olives marinated in parsley, garlic and rapeseed oil with a slight hint of chilli

STARTERS

BLACK SALAMI 7.50
Black peppered salami with a new potato, caper & gherkin salad, shaved parmesan and dressed leaves

PEA SOUP (V) 4.70
Pea and watercress soup topped with rapeseed oil and toasted flaked almonds. Served alongside josper charred breads

HICKORY HADDOCK 7.00
Hickory smoked barbecued haddock topped with monterey jack cheese & smoked bacon, josper charred coleslaw and dressed mixed leaves

PANKO CHEESE (V) 6.50
Panko breaded brie with an apple, orange & radish salad and an aged balsamic and sweet chilli dressing

LITTLE FISH 6.00
Smoked paprika breaded whitebait, homemade tartar sauce and josper charred lemon

JERKED UP WINGS Single 6.50, Share 12.50
Lightly spiced jerk, whole chicken wings topped with toasted sesame seeds and served with roast garlic mayonnaise

BUTCHERS BOARD 15.00
A selection of our favourite starters including pea soup, little fish and black salami. Enough for two to share

MAINS

JOSPER COD 14.50
Poached & charred cod fillet, peanut pesto mashed potato, tenderstem broccoli, artichokes and a red wine & shallot sauce

SMOKE-HOUSE CHICKEN 15.00
8oz corn-fed chicken breast, garlic and thyme roasted new potatoes, bok choy, balsamic charred red onions and a bourguignon sauce

BRAISED LAMB 16.00
Braised & rolled Derbyshire lamb shoulder, olive oil mashed potato, green beans, toasted flaked almonds, shallot and red wine sauce

PEANUT PESTO PASTA (V) 12.50
Cavatappi pasta folded through a peanut pesto dressing topped with olives, crumbled goats cheese and truffle oil

PINK FILLET 15.00
Fillet of salmon with crushed new potatoes, creamed sweetcorn & piquillo peppers, balsamic charred red onions and toasted seeds

ARTICHOKE SALAD (V) 11.50
Long stem artichoke, green bean, radish & orange salad, tossed through a peanut pesto dressing and topped with flaked almonds & rustic balsamic croutons

CHARRED CUTLET 15.50
Marinated & charred pork cutlet. Served with hand cut seasoned chips, josper charred coleslaw, dressed mixed leaves and a shallot & red wine sauce

BURGERS

Our burgers are served in a charred brioche bun with vine tomatoes, little gem lettuce, Josper charred slaw and hand cut, house seasoned chips

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

SEA FILLET BURGER 12.50
Cod fillets in a light smoked paprika tempura batter served with a homemade tartar sauce and josper charred lemon

GC BURGER (V) 12.00
Glazed goats cheese, roast field mushrooms and a sweet chilli sauce

LOCALLY SOURCED CUTS

All of our steaks are locally sourced and dry aged for a minimum of 30 days. Cooked in our josper charcoal oven and served alongside charred vine tomato, roasted field mushroom, dressed leaf salad and your choice of; truffled mac 'n' blue cheese topped with toasted seeds or hand cut, house seasoned chips

BAVETTE	The bavette (or bavette d'aloyau if we are to give it the full french title) is cut from the thin flank. This cut takes on flavour like no other so we soak it in a marinade containing no less than seven flavour making ingredients including soy sauce, mustard seeds and black pepper. Not a steak to choose if you are after something well done, the bavette is best served medium rare. Once rested, we slice across the grain before serving to ensure the meat is as tender as possible on the plate	10oz. 18.00
CENTRE CUT FILLET	Arguably the most prized piece of beef available. As the name suggests, this steak is taken from the centre of the long fillet which is trimmed and rolled into what's commonly known as a barrel. We then hand cut these into individual steaks ready for service. This cut is probably the laziest part of the cow, but when you are talking about finding the best quality beef, being lazy is a very good thing! Doing the least amount of work for the animal ensures that the resulting steak is extremely tender	8oz. 30.00
COTE DE BOEUF	Also known as ribeye on the bone, rib steak or even a cowboy cut, the cote de boeuf (which translates as "beef rib" and is pronounced "cot de burf"). This steak is characterised by its natural fat covering and succulence from being matured and cooked on the bone. This flavour packed cut is inspired by classic french butchery traditions and taken from the prime piece of the beast. At its best when cooked medium	12oz. 26.00
DENVER	This steak has had a few names in the short time it has been available including zabuton and underblade steak, but denver is probably the most well known (and the coolest). Cut from the chuck which runs along the flat side of the shoulder blade, this steak is tender with a good amount of marbling. If you want something similar to a new york strip then this beefy number is for you. Best served medium	8oz. 17.00
ONGLET	Also known as the butchers' steak because it's said that butchers recognised its superior flavour, never put it on display and instead kept it for themselves. We also agree that this is one flavour packed cut but fortunately for you, we don't mind sharing the secret. Cut from the lower belly and marinated in red wine & fennel seeds, this steak is best served medium rare	8oz. 17.50
RUMP PICANHA	The picanha (pronounced pee-con-ya) is a south american classic, prepared with a thin layer of fat which gives it a wonderful flavour and creates a juicy tender steak. Also known to butchers as the top sirloin cap, this steak is taken from an area of the beast that does less work than other rump cuts. The result? A steak which is tender but packed with all that famous rump flavour	12oz. 23.00
SIRLOIN ON THE BONE	A firm favourite among serious steak lovers who choose it for the intense dry-aged beef flavour of this special bone-in cut. The bone helps keep the meat moist and adds an extra depth to the taste. A true classic, versatile enough to be served rare, medium or even well done	12oz. 23.50
PORTERHOUSE T BONE	A steak consisting of sirloin on one side of the T shaped bone and fillet on the other. Not all T bones are made equal though! Ours is cut from the rear end of the shortloin which results in a larger portion of tender fillet. A super premium T bone if you like, commonly referred to as a porterhouse. Cooking on the bone ensures the beef is succulent and packed with flavour. Best served medium rare	16oz. 32.00
24OZ. STEAK FLIGHT	Three very different (but equally tasty) 8oz steaks for two meat lovers to share. A true beef feast consisting of bavette, onglet and denver cuts. All three will be cooked to the same degree of "doneness" (either medium rare or medium to get the full flavour of each cut) and served with charred vine tomato, roast field mushroom, dressed mixed leaf salad, seed topped truffled mac 'n' blue cheese and hand cut, house seasoned chips	24oz. 50.00

HOMEMADE STEAK SAUCES

Bourguignon	2.50
Shallot & red wine	
Green peppercorn & brandy	
Truffled cropwell bishop stilton & thyme	

FLAVOURED BUTTERS

Truffled	1.50
Whole grain mustard	
Roast garlic & thyme	
Selection of all three butters	

DESSERTS

BUTCHERS BREAD	Warm banana and pecan bread with clotted cream ice cream, caramelised banana and The Butchers' salted butterscotch sauce	7.00
CHOC & RUM TART	Dark chocolate & sailor jerry tart, After dinner mint ice cream, chocolate sauce	7.00
SUMMER POSSET	Elderflower & lime posset, fresh strawberries, homemade shortbread	6.00
NUT PARFAIT	Pecan parfait, spiced crumble topping, salt caramel & fresh orange	6.50
CHEESE PLATE	Cropwell bishop stilton, smoked applewood, lincolnshire poacher and goat's cheese. Served alongside grapes, celery, chutney, spiced roasted nuts and artisan biscuits	8.00
THE ALL TOGETHER	A selection of our Head Chefs' favourite desserts including summer posset, rum tart and nut parfait. Enough for two to share	15.00
ICE CREAM & SORBET	Choose from; sea salted caramel ice cream, clotted cream ice cream, dark chocolate ice cream, after dinner mint ice cream, coconut ice cream, strawberry ice cream, champagne sorbet, lemon sorbet or raspberry sorbet. All served with homemade shortbread	3.50 1 SCOOP 5.00 2 SCOOPS 6.50 3 SCOOPS

SIDES

Olive oil or peanut pesto mashed potato	2.50
Josper charred slaw	1.50
Honey glazed carrots	2.50
Dressed mixed leaf salad	2.00
Garlic & thyme roasted new potatoes	3.00
Hand cut, house seasoned chips	2.50
Truffled mac 'n' blue cheese topped with toasted seeds	3.00
Green beans and toasted flaked almonds	3.00
Dressed artichoke, radish & orange salad	3.00

COFFEES

Double Espresso	2.50
Espresso Macchiato	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.