

The Butchers Menu

Celebrating high welfare sustainable British meats and vegetables

Spread Eagle

x

The Butchers Table

To start

Pitchfork Cheddar Nuggets, Parmesan, Red Onion Compote

Course 1

Aged Picanha Steak Tartare, Quails Egg Yolk, Fig & Rosemary
Bread

Course 2

Scottish Mussels, Merquez Sausage, Sea Aster, Samphire

Course 3

Pork Shoulder Steak, Caramelized English Plum, Black Cabbage,
Cider Reduction

Course 4

7 Week Dry Aged Prime Rib, Nutbourne Tomatoes, Smoked
Butter Jersey Mids, Redcurrants

Course 4

Caramelized Peach, White Chocolate Cream, Thyme and Honey