

We have a selection of Sandwiches & Paninis which are shown on a separate menu as they are served during our Lunchtime Food Service Hours Only
Please ask a member of the team for a copy

STARTERS or SMALL PLATES

Homemade Soup of the Day with Farmhouse Bread
Please ask a member of staff for Chef's soup £5.50

Warm Chorizo, Potato & Air Dried Royale Ham Salad
Pan Fried Chorizo sausage & new potatoes served on dressed mixed leaves and roasted red peppers finished with parmesan shavings and crispy British Air Dried Royale Ham £8.25

The Butchers Prawn Cocktail
Atlantic prawns with spring onions and crispy bacon over mixed leaves with a Marie Rose sauce and herb croutons £7.25

Grilled Goats Cheese
Served on a mixed leaf, beetroot and cherry tomato salad with toasted walnuts and topped with caramelised red onion relish £7.50

Homemade Chicken Liver, Port and Herb Pâté
A smooth homemade pâté served with farmhouse granary toast, spiced plum chutney and dressed mixed salad leaves topped with toasted cashew nuts £6.95

A "Bucket O' Bait"
Breaded Whitebait deep fried and served on a bed of mixed salad leaves, with tartare sauce, a lemon wedge and granary farmhouse bread and butter £6.75
Most of the above dishes can be Up-Sized, please ask a member of the team for details

Our Sharing Platters are ideal for Two or More to Start with or just to Snack On!

Farmhouse Platter

Homemade chicken liver pâté, deep fried breaded brie, Double Gloucester, hand raised pork pie, pickled onion spiced plum chutney, cranberry sauce & granary toast £14.95

Deli Platter

A trio of British cured meats, pan fried chorizo, mixed Deli style olives topped with Feta cheese, gherkins, piccalilli, Farmhouse pickle, hummus and toasted pitta bread £14.50

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with mixed deli style olives, gherkins, farmhouse toast and red onion relish & chilli jam for dipping. £10.50

Please peruse our Specials Board's which are situated throughout the Pub and our 'Pie of the Week' is shown above the fireplace in the bar

TRADITIONAL FAVOURITES

Buttermilk Chicken, Chorizo and Avocado Salad
Breaded buttermilk chicken fillet with pan fried Chorizo, served with guacamole, chipotle mayo, dressed mixed leaves, roasted peppers, spring onions and spiced cashew nuts £12.50

Butchers Pork and Leek Sausages
Made with fine local pork, leeks and a hint of seasoning served on grain mustard mash with braised Savoy cabbage and chefs rich onion gravy £11.50

Cod, Salmon, Lemon and Dill Fishcakes
Two homemade fishcakes, deep fried and served with lemon mayonnaise and a roasted pepper, spring onion and dressed mixed leaf salad £10.95

Sheepscombe Beef Lasagne
Beech Farm minced beef, layered with lasagne sheets and cheese sauce, topped with melting cheese, served with a dressed side salad and garlic baguette £11.50

Beer Battered Fish and Chips
Skinless cod fillet dipped in our fresh beer batter, deep fried and served with rustic chips and a choice of peas £11.95

Breaded Whole-tail Scampi
Deep fried and served with rustic chips, tartar sauce and a dressed, mixed salad £10.75

Butchers Roasted Ham and Eggs
Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips £10.25

Vegan Friendly Risotto
Butternut squash, spinach and pea risotto, made using Vegan friendly ingredients and finished with chilli and coriander oil. £9.50

If you are not Vegan and wish to add your choice of cheese to top off your risotto, you can for an extra 50p
Parmesan Shavings Feta Cheese Double Gloucester
Blue Stilton Mozzarella Mature Cheddar

Should you have any food allergies or dietary requirements please speak with a team member who can advise you further

BURGERS

The 'Butchers Best' Homemade Beef Burger
Handmade here using fine Beech Farm minced beef and our own unique blend of seasoning £12.00
Please note the Food Standards Agency have stipulated that we cannot prepare our homemade beef burgers rare.

Cajun Chicken Breast & Bacon "Burger"
Chicken breast coated in Cajun seasoning, topped with grilled bacon and chipotle mayonnaise £12.00

Vegetarian Mexican Style Bean Burger
Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella coated in a chilli crumb topped with guacamole £10.50

All the above are served in a toasted brioche bun on mixed salad leaf & sliced tomato with rustic chips and homemade coleslaw on the side. *(A gluten free roll is available)*

Add your choice of cheese or an additional topping for 50p
Double Gloucester Mozzarella Chorizo
Blue Cheese Fried Onion Bacon
Fried Egg Mushroom Cheddar

NIBBLES AND SIDE PLATES

Bowl of Mixed Olives Delicatessen Style £3.95
Baked Baguette, Olive Oil and Balsamic £3.95
Toasted Pitta, Hummus and Deli Style Olives £3.95
Bowl of Rustic Chips/Cheesy Chips £3.00/£3.95
Garlic Baguette/Cheesy Garlic Baguette £3.00/£3.95
Battered Onion Rings £2.95
Mixed Leaf, Tomato, Cucumber & Pepper Salad £2.50
Side order of Seasonal Vegetables £2.50
Side order of Garden or Mushy Peas £1.50

HOT AND FILLING SANDWICHES

Chunky Fish Finger Sandwich
Three breaded Cod Fish Fingers in farmhouse bread with lettuce and tartar sauce served with a bucket of rustic chips £7.95

Butchers Sausage Sandwich
Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips £7.50

Griddled British Deli Sandwich
Norfolk Mustard Salami, Spicy Cumberland Salami, Double Gloucester and piccalilli in toasted farmhouse bread served with gherkins and a bucket of rustic chips £6.95