

HUTCHESONS

CITY GRILL

Presents

MEAT THE BUTCHER - AN EVENING WITH JOHN GILMOUR

JOHN GILMOURS BUTCHERS OF DISTINCTION

Join us in The 158 at Hutchesons for an intimate evening with master Butcher John Gilmour of John Gilmour Butchers. Enjoy an amazing butchery demonstration from one of the best in the country and indulge in a beautiful five course tasting menu with wine pairing.

TUESDAY 17TH APRIL 2018 - £50PP

JOHN GILMOUR BUTCHERS

The origins of John Gilmour Butchers began just after the second world war when William Gilmour, in 1946, returned from flying with the RAF during wartime service. He was joined by his brother John in the high street butchers shop in Prestonpans that had been owned by Bob Greig. Bob was a complete master butcher, who had a small abattoir down the lane from the old shop which had been a butchers shop for over 100 years prior. A different method for a different time.

ARRIVAL AT THE 158 CLUB LOUNGE 19:00PM , SEATING AT 19:30PM.

- 1 -

SOY BRAISED OX CHEEK

Steamed bun, spring onions, ginger & sriracha mayo (Served on arrival in the 158)

- 2 -

PAN FRIED BRISKET

Cornichon, sauerkraut, mustard, Swiss cheese espuma, rye bread tuille

- 3 -

SMOKED & CONFIT SHORTRIB

Asparagus, wild garlic veloute

- 4 -

300g 45 DAY AGED RIBEYE OF BORDERS BEEF

Hand cut chips, gentlemen's relish butter

- 5 -

CARAMEL CHOCOLATE ROYALE

Coconut Ice cream, almond brittle

EDEN MILL GIN BLUEBERRY MINT SMASH

Eden Mill gin, St Germain over smashed blueberries mint & ice (Served on arrival in the 158)

SPY VALLEY PINOT NOIR ROSE

Refreshing bright with a soft refined balance. A fresh, crisp rose, packed full of juicy fruit peach & plum.

CATENA MALBEC 2015

Intense aromas, great concentration of flavors. Notes of black fruit with subtle earthy, spicy aromas of black pepper.

CATENA ALTA MALBEC 2014

A full-bodied red with a rich mouthfeel and a soft and silky texture. Flavours of cassis and blackcurrant fruit dominate the palate.

ROYAL TOKAJI LATE HARVEST 2016

Delicate nose, with aromas of ripe peach, exotic fruit & blossom with a fine balance of intense sweetness and acidic lift.



To reserve your table call 0141 552 4050, quoting 'Butcher Evening'
Arrival at 19:00pm, seating at 19:30pm.