

## APPETIZERS

<b>HOT SMOKED SALMON RILLETTE</b> Avocado & radish salad	7	<b>6 CUMBRAE OYSTERS (gf)</b> Over ice with lemon & shallot mignonette	13
<b>BUTCHERSHOP BEET SALAD (v) (gf)</b> Candied walnuts & blue cheese	6	<b>"PARMESAN" POLENTA (v) (gf)</b> Pistachio pesto, egg yolk & chive	7
<b>SEARED SCOTTISH KING SCALLOP (gf)</b> Celeriac puree, curried butter, charred pepper chutney, coriander, crispy onion	12	<b>GLAZED IBERICAN PORK CHEEKS (gf)</b> Tiger prawns, honey roasted figs, squash puree & smoked ham hough cider jus	11
<b>CRISPY FRIED SOFT SHELL CRAB</b> Apple & celeriac remoulade, miso, coriander, chilli & sweetcorn	10	<b>BLACK PUDDING SCOTCH EGG</b> Potato & truffle puree, chestnuts, crispy kale & red wine jus	9
<b>PHILLY CHEESE STEAK SPRINGROLLS</b> Slow cooked rump steak, peppers, mushroom, chilli cheese sauce	8	<b>CONTINENTAL CHARCUTERIE { For Two }</b> 15 Cold cuts, Parma ham, salami, chorizo & pastrami, toasted country bread	
<b>SOUP DU JOUR (v)</b> Bread & rock salted butter	5		

## STEAKS

COUNTRY OF ORIGIN : 100% Scotch

BREED : Grass fed Black Angus & Limousin SUPPLIERS : John Gilmour & Cairnhill Farm

### HOUSE CUTS (gf)

Hung, dry-aged 21-35 days

### SIGNATURE CUTS (gf)

Hung, dry-aged 35 days plus

### RESERVE CUTS (gf)

Hung, dry-aged 45 days plus

<b>D-RUMP</b> 250G.....19	<b>COTE DE BOEUF</b> 500G.....35	<b>TOMAHAWK</b> Per.....100G
<b>FILLET</b> 230G.....30	<b>T-BONE</b> 500G.....35	<b>PORTERHOUSE</b> Per.....100G
<b>SIRLOIN</b> 300G.....29	{ For Two }	<b>BONE IN SIRLOIN</b> Per.....100G
<b>RIB EYE</b> 300G.....29		<b>BONE IN FILLET</b> Per.....100G
<b>VEAL T-BONE</b> 460G.....30	<b>CHATEAUBRIAND</b> .....65	

**TOPS:** Garlic Prawns (gf) 5 // Blue Butter (gf) 3 // Bone Marrow 4 // Extra Sauce (gf) 2

PLEASE CHOOSE FROM THE FOLLOWING SIDE & SAUCE TO ACCOMPANY YOUR STEAK CHOICE

### Hand Cut Chips or Mash Potato

BEARNAISE (gf) // PEPPER BRANDY JUS (gf) // GARLIC MIXED HERB BUTTER (gf)

## MAINS

<b>WHOLE BAKED SEA BASS (gf)</b> 19 Green Thai curry, green papaya & cashew salad, Thai herbs	<b>BONE IN AYRSHIRE PORK CHOP</b> 17 Slice of Stornoway black pudding, creamy mash & bramley apple sauce
<b>JERUSALEM ARTICHOKE RISOTTO (v) (gf)</b> 13 Roasted jerusalem artichoke & black truffle	<b>HOUSE SIGNATURE STEAK SALAD</b> 17 D-Rump, onions, lardons, blue cheese, olives, green beans, potato, cherry tomato, crouton & house leaves mixed with creamy blue cheese dressing
<b>CHARGRILLED CHICKEN SUPREME (gf)</b> 16 Sweetcorn puree, crushed herb potatoes, tenderstem broccoli & red wine jus	

## SIDES

<b>ONION RINGS</b> 4	<b>WARM BREAD LOAF</b> 5
<b>HANDCUT CHIPS</b> 4	<b>GORDAL OLIVES (gf)</b> 4
<b>MASH POTATO (gf)</b> 4	<b>MACARONI &amp; CHEESE</b> 4
<b>HOUSE SALAD (gf)</b> 4	<b>ROCKET &amp; PARMESAN SALAD (gf)</b> 4
<b>CREAMED SPINACH (gf)</b> 4	<b>GARLIC SAUTEED MUSHROOMS (gf)</b> 4
<b>GLAZED CARROTS (gf)</b> 4	<b>CHARRED SWEETCORN</b> 3
<b>GREEN BEANS &amp; GARLIC (gf)</b> 4	& chipotle slaw (gf)
	<b>BAKED BEANS &amp; SMOKED HAM HOUGH</b> 4
	chipotle & cheese crouton (gf)

### SUNDAY LUNCH

JOIN US SUNDAYS FOR OUR  
ROAST LUNCH MENU  
SIRLOIN OF BOARDERS BEEF  
or  
ROAST "TAFELSPITZ" FOR TWO  
CARVED TABLE SIDE  
With all the trimmings



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