

## 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>PAN FRIED HERB GNOCCHI (v)</b> Roasted butternut squash, toasted pinenuts, sage brown butter	7
<b>SEARED SCOTTISH KING SCALLOPS (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> Cold cuts, parma ham, salami, chorizo & pastrami, toasted country bread	15
<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

<u>HOUSE CUTS (gf)</u> Hung, dry-aged 21-35 days		<u>SIGNATURE CUTS (gf)</u> Hung, dry-aged 35 days plus		<u>RESERVE CUTS (gf)</u> Hung, dry-aged 45 days plus	
D-RUMP	250G.....19	COTE DE BOEUF	500G.....35	TOMAHAWK	Per.....100G
FILLET	230G.....30	T-BONE	500G.....35	PORTERHOUSE	Per.....100G
SIRLOIN	300G.....29	{ For Two }		BONE IN SIRLOIN	Per.....100G
RIB EYE	300G.....29	CHATEAUBRIAND.....	65	BONE IN FILLET	Per.....100G
VEAL T-BONE	450G.....30				

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

## SIDES

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

### 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



@Butchershopgla

(v) Denotes vegetarian dishes. (gf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Prices are inclusive of VAT.