

We hope that you will enjoy our Sunday menu, where we have sourced fresh, local produce wherever possible.

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

All our food is freshly prepared to order.

Whilst we make every effort to serve you as quickly as possible, there may be delays at busy periods

We also have a Young Person's Menu, for those with a smaller appetite. Please ask at the bar.

Mark, Sharon and the team hope you enjoy your visit with us and we welcome any feedback or comments you may have

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

Festive Platter

Breaded Brie wedges, chicken liver pâté, pigs in blankets, pickled onions & gherkins, honey roast ham, Dijon mustard mayo, cranberry sauce, plum chutney and granary toast

£14.50

Fish Platter

Tempura Battered King Prawns, breaded Scampi, Potted Smoked Salmon & Prawns, deep fried breaded Whitebait, with a chilli dip, tartar sauce, lemon mayo and granary toast

£14.50

Oven Baked Camembert

A whole Camembert baked in the oven until oozy! Then served with toasted bloomer, gherkins & olives, with sticky fig relish and sweet chilli jam for dipping.

£13.50

Hot and Filling Sandwiches

Chunky Fish Finger Sandwich

Two Jumbo Battered Cod Fish Fingers in Bloomer Bread with lettuce & tartare sauce served with a bucket of chips

£7.50

Butchers Sausage Sandwich

Three Butchers chipolatas in Bloomer Bread with fried onions & grain mustard served with a bucket of chips

£6.95

The rest of our Sandwich and Panini Selection is "On the Slate" Served at Lunchtime Only

Please ask a member of staff for more details

Sunday Roasts

**Turkey Breast, 'Pig in Blanket' & Stuffing
Rib of Hereford Beef & Chef's Yorkshire Pud
Loin of Gloucester Pork & Crispy Crackling**

All Priced at £12.50

Vegetarian Nut Roast

A blend of cashews and walnuts with leeks, mushrooms, onions, vegetable stock and soy sauce served with vegetarian gravy and roast trimmings

£10.95

Our Roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables and roast gravy.

STARTERS

Homemade Soup of the Day with Farmhouse Bread

Please ask a member of staff for Chef's soup **£5.50**

Potted Prawns and Smoked Salmon

A mix of smoked salmon ribbons and Atlantic prawns served under clarified butter with a roasted red pepper, mixed leaf and parmesan salad and granary toast

£6.95

Christmas Chicken Salad

Sliced chicken breast, chipolatas and bacon pan fried with chestnuts, sprouts and mixed peppers, served on dressed salad leaves with parmesan shavings **£7.50**

... No Sprouts..... No Problem! – Just let us know!

A "Bucket O' Bait"

Breaded Whitebait deep fried and served on a bed of mixed salad leaves, tartare sauce, a lemon wedge and granary bread and butter

£6.50

Homemade Chicken Liver, Port and Herb Pâté

A smooth homemade pâté served with farmhouse toast, spiced plum chutney and dressed mixed leaves topped with toasted cashews

£6.75

Breaded Brie Wedges

Home breaded Brie deep fried and served with a dressed mixed leaf, grated carrot and spring onion salad, served with a redcurrant & port sauce

£6.50

Most of the above dishes can be Up-Sized, please ask a member of staff for further details

Our Homemade Puddings are on

The "Butchers' Cleaver" a member of the team will be happy to bring it to your table

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

Festive Chicken Feast

Butterfly chicken breast topped with pigs in blankets, spinach, Dijon mustard & mushroom sauce and melting brie. Served with roasted potato wedges and sprouts!

£12.95

Butchers Festive "Three Kings" Sausages

Made with fine local pork, cranberry, chestnut & orange seasoning served on winter root vegetable mash with braised red cabbage and rich onion gravy

£11.50

Thai, Cod, Salmon, Lemon and Coriander Fishcakes

Two homemade fishcakes, deep fried and served with lemon mayonnaise, sweet chilli dip and a mixed leaf, cherry tomato, spring onion and carrot salad

£10.95

Sheepscombe Beef Cottage Pie

Fine beef mince from Beech farm is used to make this classic warming dish. Served topped with leek mash and melting cheese and accompanied by fresh vegetables

£10.50

Breaded Whole-tail Scampi

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

Mushroom, Leek and Red Pepper Risotto

Topped with grilled goats cheese and finished with Fresh basil pesto and a balsamic glaze

£10.50

The 'Butchers Best' Homemade Burger

Our burgers are made here using Beech Farm beef and our own unique seasoning. Served in a toasted sourdough bap on salad leaves & tomato with our homemade coleslaw on the side and rustic chips

£12.00

Additional Toppings are available for 50p each:

Mozzarella Mushroom Chorizo

Blue Cheese Fried Onion Cheddar

Bacon Double Gloucester Fried Egg

Please note that due to recent Food Standards Agency advice we cannot prepare your burger rare.