

Our Current Operating Procedure

We aim to welcome you on arrival at the front door and show you to your table. One of our lovely team will come over to see you to take a drinks order and also help with any questions you may have. We hope to offer table service throughout your visit with us.

All Day Sandwiches

Chunky Fish Finger Sandwich

Four breaded Fish Fillet Fingers in farmhouse bread with lettuce and tartar sauce served with a bucket of rustic chips

£8.00

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips

£7.50

We have a further selection of Sandwiches & Paninis which are shown on a separate menu as they are served during our **Lunchtime Service Period Only** - Please ask for a copy

SMALL PLATES

Homemade Soup of the Day with Farmhouse Bread

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

Upsize your soup to make a light lunch by adding a sandwich.

Double Gloucester & Pickle or Ham & Mustard Mayonnaise

£8.50

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

£6.50

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

£6.50

Grilled Goats Cheese

Served on a mixed leaf, green bean and cherry tomato salad with toasted cashews and topped with sticky balsamic onions

£6.50

The above Small Plates can be Up-Sized for an extra £3.50 to make more of a meal of it...

Oven Baked Camembert

A whole mini Camembert baked in the oven until oozy! Served with farmhouse toast, deli style olives with garlic & sun dried tomatoes, gherkins, sticky onion relish and a chilli dip

£12.50

Ideal to share at the table as a snacking option

Butchers Piggy Chips...

Our rustic skin on chips loaded with Chorizo, bacon, spring onions and melting cheddar

£6.50

Other "Nibbles & Side Plates" are available over the page

Sunday Roasts

Loin of Gloucester Pork

Locally raised "Old Spot" is served with crispy crackling and sage & onion stuffing

Rib of Hereford Beef

This famous local breed is cooked until pink, carved and served with Yorkshire pudding

Free Range Chicken Supreme

Outdoor reared chicken served as the skin on and wing bone in breast with sage & onion stuffing

All Priced at £13.50

Vegetarian Nut Roast

A blend of cashews, walnuts and almonds with leeks, mushrooms, onions, vegetable stock & soy served with a Yorkshire pudding and veg gravy

£11.50

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

TRADITIONAL FAVOURITES

Butchers Pork and Leek Sausages

Made by our butcher in Dursley with fine local pork, leeks and seasoning served on grain mustard mash with braised red cabbage and rich onion gravy

£12.50

Cod, Salmon, Lemon and Dill Fishcakes

Two homemade fishcakes, deep fried and served with lemon mayonnaise and a mixed pepper, spring onion and dressed mixed leaf salad

£11.50

Panko Breaded Whole-tail Scampi

Deep fried and served with rustic chips and a dressed mixed salad of cucumber, tomato, peppers and leaves

£11.00

Butchers Roasted Ham and Eggs

Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic chips

£10.50

Vegan Friendly Risotto

Sun-dried tomato, leek & coriander risotto, made using Vegan friendly ingredients and served with fresh chilli oil

£10.00

If you are not Vegan and wish to add your choice of cheese to top off your risotto, you can for an extra 50p

'Pie of the Week'

We often offer a homemade, generously filled pie served with mustard mash and vegetables for

£13.00

Please look out for the board on the wall or ask a member of the team for details

Our Burger Selection is shown over the page...

All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Full allergen information is available on request

BURGERS

Beyond Meat® Plant Based Burger

Pea protein & plant based patty topped with balsamic onions and served in a Vegan Friendly brioche bun

£12.50

The 'Butchers Best' Homemade Beef Burger

Handmade here using fine butchers minced beef and our own unique blend of seasoning

£12.50

Please note the Food Standards Agency have stipulated that we cannot prepare our homemade beef burgers rare.

Vegetarian Mexican Style Bean Burger

Mixed beans, sweetcorn, jalapenos, red peppers and mozzarella in a chilli crumb topped with guacamole

£11.50

The above are all served in a brioche bun on mixed salad leaf & 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	Cheddar	Blue Cheese
Chorizo	Bacon	Fried Onion
Mozzarella	Fried Egg	Mushroom

NIBBLES AND SIDE PLATES

Bowl of Mixed Olives Delicatessen Style	£4.50
Baked Baguette, Olive Oil and Balsamic	£4.00
Bowl of Rustic 'Skin on' Chips	£3.50
Bowl of Rustic Chips topped with melting Cheddar	£4.50
Garlic & Parsley Butter Smothered Baguette	£3.50
Garlic & Parsley Butter Baguette with melting Cheddar	£4.00
Generous Bowl of Battered Onion Rings	£3.50
Mixed Leaf, Tomato, Cucumber & Pepper Side Salad	£3.00
Side order of Fresh Vegetables (Please ask for today's Veg)	£2.50
Side order of Garden Peas, Mush Peas or Baked Beans	£1.50
Side order of Homemade Coleslaw	£2.00
Side order of New Potatoes, or Roasties (Sunday Only)	£2.00
A jug of Chefs Homemade Sauce (Cracked Black Pepper, Brandy Cream or Garlic & Parsley Butter)	Blue Cheese, £1.50

Butchers Piggy Chips...

Our rustic skin on chips loaded with Chorizo, bacon, spring onions and melting cheddar

£6.50

'CHEFS' SPECIALS BOARD'

We often offer some 'Extra' Special dishes shown on blackboards throughout the pub.

If you cannot see one from your table please ask a member of the team for details. Some specials may take longer to prepare than our regular menu items. If you are in a hurry please check first before ordering them.

We hope you enjoy your meal with us and are happy to receive feedback on your visit to The Butchers Arms

Mark, Sharon and the Team