

Our Current Operating Procedure

We aim to welcome you on arrival 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. Please do not visit the bar in groups. We do hope to offer full 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
£8.50

Butchers Sausage Sandwich

Three butchers' chipolatas on fruity brown sauce with fried onions in farmhouse bread with a bucket of rustic chips
£8.00

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 **£5.75**
*Upsize your soup to make a light lunch by adding a sandwich.
Double Gloucester & Pickle or Ham & Mustard Mayonnaise*
£9.00

Warm Festive Season Salad

Sautéed Brussel sprouts, chestnuts, bacon and new potatoes served on dressed salad leaves and mixed peppers topped with parmesan shavings
£7.50

Smoked Mackerel Bruschetta

Flaked smoked mackerel with beetroot & caper relish served on toasted baguette with a salad of dressed mixed leaves spring onions & cherry tomatoes
£7.00

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
£6.75

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
£6.75

Breaded Brie Wedges

Home breaded Brie deep fried and served with dressed mixed salad leaves and a redcurrant & port dipping sauce
£6.50

*The above Small Plates can be Up-Sized for an extra **£3.75** to make more of a meal of it... or why not add a 'Side Plate'...
Shown over the page with our Nibbles and Snacking Dishes*

Oven Baked Mini Camembert

Baked until oozy and served with toasted bloomer bread, mixed olives, gherkins, sticky onion relish and a chilli dip
£13.00

Ideal to share at the table as a snacking option

Sunday Roasts

Roast Turkey Breast

Sliced breast meat served with 'pig in blanket', sage and onion stuffing and turkey gravy

Rib of Hereford Beef

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

Loin of Gloucester Pork

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

All Priced at £14.00

Vegetarian Cranberry & Chestnut Roast

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

£13.00

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

TRADITIONAL FAVOURITES

Butchers Festive "Three Kings" Sausages

Made just for us using local pork, cranberry, chestnut and orange seasoning with a hint of port. Served on grain mustard mash with braised red cabbage and onion gravy **£13.00**

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 **£12.50**

Panko Breaded Whole-tail Scampi

Deep fried and served with rustic chips and a dressed mixed salad of cucumber, tomato, peppers and leaves **£12.00**

Butchers Roasted Ham and Eggs

Honey roasted Wiltshire ham, carved and served with two fried free range eggs and rustic skin on chips **£11.50**

Vegan Friendly Risotto

Butternut squash & garden pea risotto, made using Vegan friendly ingredients and served with fresh chilli oil **£11.00**
If you are not Vegan and wish to top off your risotto with Parmesan Shavings, Grilled Goats' Cheese or any other cheese we have, just let your server know and we will add it on for an extra 75p

'Pie of the Week'

We often offer a homemade, generously filled pie served with mustard mash and vegetables for
£14.50

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

Our Burger Selection is shown over the page...

BURGERS

Beyond Meat® Plant Based Burger

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

£12.75

The 'Butchers Best' Homemade Beef Burger

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

£13.00

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

Vegetarian Squash & Beet Burger

Butternut squash, beetroot, goats' cheese, spinach and spring onions in breadcrumbs topped with guacamole

£12.00

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 75p

Double Gloucester	Cheddar	Blue Cheese
Chorizo	Bacon	Fried Onion
Mozzarella	Fried Egg	Mushroom

NIBBLES AND SIDE PLATES

Bowl of Mixed Marinated Pitted Olives	£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 Chefs Cauliflower Cheese	£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	£2.00
A jug of Chefs Homemade Sauce (Cracked Black Pepper, Blue Cheese, Brandy Cream or Garlic & Parsley Butter)	£2.50

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
We also wish each of you a very Happy Christmas and Prosperous New Year*

Mark, Sharon and the Team