



THE STORY OF SUMMERHILL FARM

At Butcher we are passionate about our Beef and are proud to say most of our Beef used in the restaurant is locally sourced from our owner Mark's farm, or otherwise sourced from trusted local producers and is 100% Irish.

Mark Williams is a third generation farmer. Summerhill Farm is located just nine miles outside Thomastown Co.Kilkenny, where he rears traditional beef breeds, including Purebred Hereford, Aberdeen Angus and Belted Galloway cattle.

Mark is passionate about farming and believes in ethical practices. He has been supplying his beef to the Catering Industry for the last 20 years. To open his own Steakhouse was a natural progression for him, applying his passion and knowledge, and so Butcher opened it's door on August 26th 2018.

Where possible we like to use local suppliers and 100% Irish produce.

The following is a list of our suppliers:

Summerhill Farm, Thomastown, Co. Kilkenny - Beef & Lamb

Kish Fish, Co. Dublin - Fish

Ger Deegan - Fruit, Vegetables & Herbs

Vinny Grace, Riverside Farm, Callan, Co. Kilkenny - Fruit, Vegetables & Herbs

Milo Kavanagh, Co. Kilkenny - Dairy

Dizzy Goat's Cheese, Stoneyford, Co. Kilkenny - Goat's Cheese

Mooncoin Beetroot, Co. Kilkenny - Beetroot

Ballykeefe Distillery

Silver Spear, Gin

Kinnegar Brewing, Letterkenny, Co. Donegal

butcher

LUNCH

Starters

Soup of the Day €6

With Multi-Seed Fruit Bread *(Please ask your server about allergens)

Hot Chicken Wings €10

Home Made Hot Sauce, Pickled Chili *(12)

Mussels €9

Steamed Mussels in Chili, Garlic, Tomato, White Wine Sauce & Garlic Ciabatta *(1;2;4;7;12)

Chicken Liver Parfait €10

Red Onion Marmalade, Quince & Toasted Brioche *(1;3;7;8;12)

Confit Duck Hash Small €10 / Large €18

63 Degree Egg, Confit Potato, Celeriac, Red Cabbage, Pomegranate *(3;9;12)

Mains

Half Chicken in Smoked Paprika and Citrus Rub €22

Smoked Paprika, Chili, Lime, Herbs, Home Made Chips & Roast Vegetables *(7;12)

Farmer Burger €17

180g Beef Patty, Smoked Bacon, Red Cheddar, Mushrooms, Sautéed Onions, Lettuce, Chipotle Mayo & Home Made Chips *(1;7;8;10;12)

Award Winning Butcher Burger €19

180g Beef Patty, Braised Beef Cheek, Lettuce, Sautéed Onions, Red Cheddar, Chipotle Mayo, Chimichurri, Red Onion Salsa & Home Made Chips *(1;7;8;9;10;12)

Confit Belly of Pork €23

Braised Red Cabbage, Apple, Confit Potato & Red Wine Jus *(12)

Roasted Cauliflower €20

Falafel, Quinoa, Toasted Seeds & Creamy Tahini Sauce *(11)

Steaks

16 oz Cowboy Steak €29

9 oz Fillet Steak €28

10 oz Striploin Steak €26

10 oz Ribeye Steak €26

Choice of Sauces: Pepper *(7;9;12), Garlic Butter *(7), Chimichurri *(12), Red Wine Jus *(7;9;12)

Choice of Sides

Home Made Chips or Mash *(7)	€4	Sautéed Onions *(7;12)	€4.50
Roast Vegetables *(12)	€4	Side Salad *(7;9;10;12)	€5

Some dishes may contain traces of nuts. Please ensure to inform server of any allergies

(G)Gluten (C)Crustaceans (E)Eggs (F)Fish (M)Molluscs (S)Soybeans (P)Peanuts (N)Nuts (D)Dairy (CY)Celery (MD)Mustard (SS)Sesame Seeds (SP)Sulphites (L)Lupin

— *butcher* —

EARLY BIRD

Orders taken between 4:30 and 6:30pm Weds & Thurs and 4:30 to 5.30pm Fri & Sat

2 Courses €27 3 Courses €32

Starters

Hot Chicken Wings

Home Made Hot Sauce, Pickled Chili *(12)

Soup of The Day

With Multi-Seed Fruit Bread *(Allergens - Ask Server)

Chicken Liver Parfait

Red Onion Marmalade, Quince & Toasted Brioche *(1;3;7;8;12)

Mussels

Steamed Mussels in Chili, Garlic, Tomato, White Wine Sauce & Garlic Ciabatta *(1;2;4;7;12)

Mains

10oz Striploin Steak (€6 Supplement)

Choice of Sauce: Pepper, Garlic Butter, Chimichurri & Red Wine Jus *(1;9;12)

Half Chicken in Smoked Paprika and Citrus Rub

Smoked paprika, Chili, Lime & Herbs *(12)

Choice of 2 Sides: Mashed Potato, Home Made Chips *(7), Roast Veg, Side Salad *(7;9;10;12)

Confit Belly of Pork

Braised Red Cabbage, Apple, Confit Potato & Red Wine Jus *(12)

Fish of the Day

(Supplement may apply, please ask server)

(For Allergens, please ask server)

Farmer Burger

180g Beef Patty, Smoked Bacon, Red Cheddar, Sautéed Onions, Mushrooms, Lettuce,

Chipotle Mayo & Home Made Chips *(1;7;8;10;12)

Roasted Cauliflower

Falafel, Quinoa, Toasted Seeds & Creamy Tahini Sauce *(11)

Desserts

See menu for our daily selection.

Some dishes may contain traces of nuts. Please ensure to inform server of any allergies

(1)Gluten (2)Crustaceans (3)Eggs (4)Fish (14)Molluscs (6)Soybeans (5)Peanuts (8)Nuts (7)Dairy (9)Celery (10)Mustard
(11)Sesame Seeds (12)Sulphur Dioxide & Sulphites (13)Lupin

— *butcher* —
À LA CARTE

Starters

Soup of the Day €6.50

With Multi-Seed Fruit Bread *(Please ask server about allergens)

Hot Chicken Wings €10

Home Made Hot Sauce, Pickled Chili *(12)

Beef Cheek Croquettes €11

Roast Red Pepper & Chili Jam, Capers, Mixed Leaves *(1;3;9;10;12)

Chicken Liver Parfait €11

Red Onion Marmalade, Quince & Toasted Brioche *(1;3;7;8;12)

Heritage Beetroot Salad and Goats Cheese Bon Bons €11

Poached Pear, Mixed Leaves, Creamy Walnut Dressing *(1;3;7;8;12)

Mussels €9

Steamed Mussels in Chili, Garlic, Tomato, White Wine Sauce & Garlic Ciabatta *(1;2;4;7;12)

Confit Duck Hash €11

63 Degree Egg, Confit Potato, Celeriac, Red Cabbage, Pomegranate *(3;9;12)

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(11)Sesame Seeds (12)Sulphur Dioxide & Sulphites (13)Lupin

— *butcher* —
À LA CARTE

Mains

Crispy Duck €29

Orange Puree, Rainbow Carrots, Confit Potato & Orange Jus *(7;12)

Half Chicken in Smoked Paprika and Citrus Rub €19

Smoked paprika, Chili, Lime & Herbs *(12)

Confit Belly of Pork €24

Braised Red Cabbage, Apple, Confit Potato & Red Wine Jus *(12)

Roasted Cauliflower €21

Falafel, Quinoa, Toasted Seeds & Creamy Tahini Sauce *(11)

Fish of the Day

(Market price, please ask your server)

*(Please ask your server about allergens)

Award Winning Butcher Burger €20

180g Beef Patty, Braised Beef Cheek, Lettuce, Sautéed Onions, Red Cheddar,
Chipotle Mayo, Chimichurri, Red Onion Salsa & Home Made Chips *(1;7;8;9;10;12)

Farmer Burger €19

180g Beef Patty, Smoked Bacon, Red Cheddar, Sautéed Onions, Mushrooms, Lettuce,
Chipotle Mayo & Home Made Chips *(1;7;8;10;12)

King Prawns €26

In White Wine, Chili & Buttery Garlic Sauce

Served with Garlic Bread & Mixed Leaves *(1;2;4;7;8;9;12)

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STEAKS

9oz Fillet €28

The most tender of steaks, lean in appearance. This steak has a sublime subtle flavour and is best served medium rare.

10oz Ribeye €26

This heavily marbled cut has a ribbon of fat at its core which melts during cooking making the steak sensationally juicy. Best served medium rare.

10oz Striploin €26

One of the most flavoursome steaks cut from the middle of the animal so you get more prime steak for your money. Best served medium rare.

16oz Cowboy €29

This 16oz Ribeye's flavour is enhanced by its cooking on the bone. Best served medium.

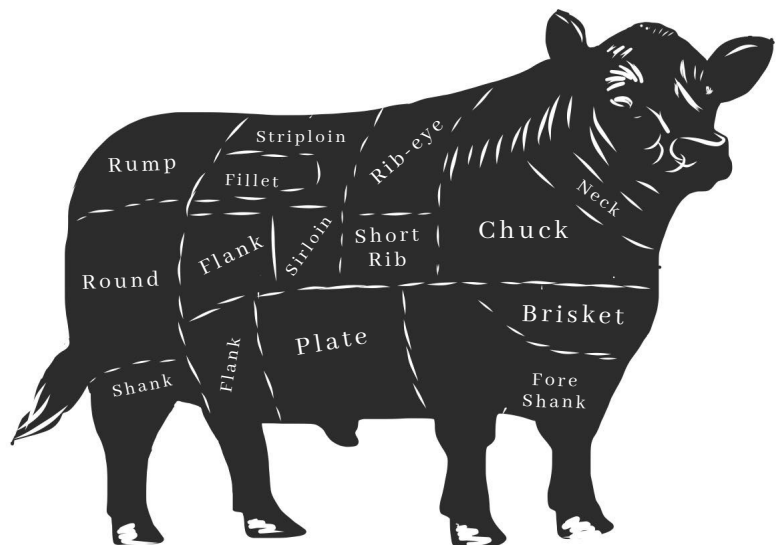
Add Prawns to any Steak 3pcs €5/ 5pcs €7

Sauces:

Green Peppercorn *(7;9;12) Bearnaise *(3;7;12) Chimichurri *(12) Red Wine Jus *(7;9;12) Garlic Butter *(7)

Add Sides

Mac & Cheese *(7;9;10;12)	€5
Roast Vegetables with Kale *(12)	€4.50
Butcher Mash *(7)	€4
Home Made Chips *(7)	€4
Garlic and Herb Roast Potatoes *(N/A)	€4
Garlic Bread *(1;7)	€3.50
Sautéed Onions *(7;12)	€5
Butcher Side Salad *(7;9;10;12)	€5
Portobello & Chestnut Mushrooms with Red Wine Jus *(7;12)	€5
Baked Sweet Potato with Chorizo, Sour Cream & Chives *(7)	€5.50
Tender Stem Broccoli & Kale, with Feta & Pomegranate *(7)	€7



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