

— *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)

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

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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.

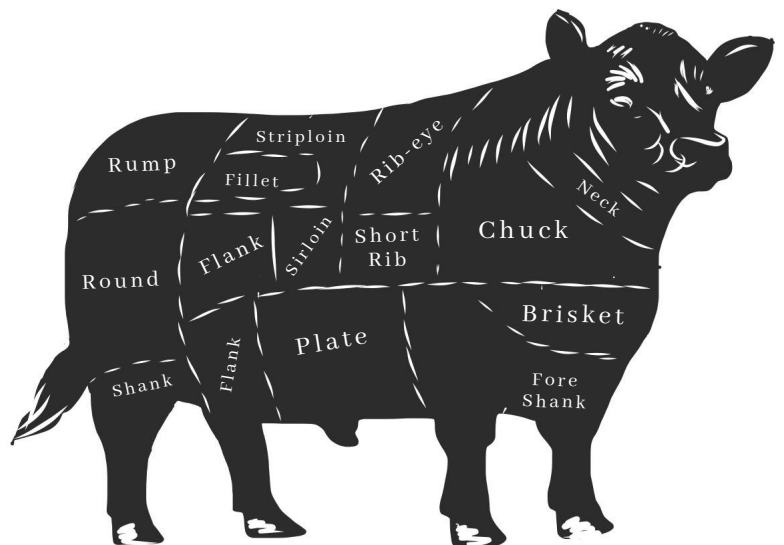
Add Prawns to any Steak 3pcs €5/ 5pcs €7

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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