

Friday 18th May

Butcher's Dinner for £10.50

Salt beef hash, fried egg, tomato salad, onion gravy
 including a **FREE** glass of wine, pint of beer or soft drink

Available from 7pm to 10.30pm

Jamon de Teruel	30g 4.00	60g 7.50
Mersea Island rock oysters (<i>each</i>)		1.50
Split pea & bacon soup		4.95
Fish soup, rouille, croûtons		5.95
Avocado, tomato, cucumber, red onion, mint & feta salad	sm 5.95	lg 9.75
Chick pea fritters, tzatziki, babaganoush & salsa rossa		5.50
Green asparagus, hollandaise		6.50
Recommended wine: Vinho Verde, Conde Villar, Portugal, 2011		btl 25.00
Whole Spanish artichoke, vinaigrette		6.95
Smoked mackerel pâté, cucumber & sour cream, rye bread		5.95
Beer battered whiting goujons, tartare sauce		6.75
Shetland mussels Marinière	sm 6.95	lg 10.95
Duck terrine, onion marmalade, toasted sourdough		6.25
Tamworth pig's brawn, capers, shallots, parsley		5.50
Veal carpaccio, rocket, Cabernet Sauvignon vinegar, Comté cheese		7.25
Ravioles de Royan, tomato concasse, parsley		11.95
Roast sea trout, mash, French beans, saffron sauce		14.75
Recommended wine: Mâcon Villages, Domaine Perraud, Burgundy, 2010	gl 6.60	btl 28.00
Roast duck breast, white beans, broccoli, pickled damsons		15.50
Roast Tamworth, pork loin, dauphinoise potatoes, cabbage & apple sauce		14.95
Guinness braised lamb heart, new potatoes, carrot purée, spinach		14.75
Recommended wine: Shiraz 'Lionheart of the Barossa', Dandelion Vineyards, Aus, 2009		btl 31.00
Chargrilled côte de boeuf, chips, salad, aioli		18.50
Traditional 'Cassoulet' (<i>duck, pork, garlic sausage, white beans</i>), walnut salad (for two)		29.95
Hot chocolate fondant, vanilla ice cream (<i>12 minutes</i>)		6.25
Ginger jelly, passion fruit, yoghurt ice cream		5.75
Vanilla panna cotta, raspberries, shortbread		5.25
Apple crumble		5.95
Selection of cheeses (<i>Morbier Bleu D'Auvergne, St. Nectaire</i>), chutney & crackers		6.75
Honeycomb ice cream (<i>per scoop</i>)		1.50
Homemade chocolate truffles (<i>each</i>)		0.75

Blackboard Menu - Available all day, every day

Tomato, basil, rocket & parmesan salad 5.95

Welsh rarebit 4.95

Homemade biltong 3.75

Pint of prawns with aioli 5.00, ½Pt 3.00

Homemade potted shrimps 6.75

Bowl of chips 3.75

Chicken mayonnaise & tarragon focaccia 6.25

Charcuterie platter 6.75

Butcher's Hook platter 9.75

Service charge is not included (12.5% will be added to parties of six or more)

RESERVATIONS 0207 385 4654 or the.manager@thebutchershook.co.uk