

Monday to Saturday



Starters/Light Bites.

Soup of The Day £7 With granary bread and butter.	Halloumi Fries (V) £7.5 With tomato salsa.
Country farmhouse Pâté £8 With granary bread & port jelly.	Goats Cheese Tart (V) £8 Grilled with red onion marmalade.
Deep Fried Whitebait £7.5 With lemon aioli.	Crispy Chilli Squid £8 With chilli, coriander and sweet chilli dip.
Mezze Board £10/19 Cured meats, halloumi fries, hummus tzatziki & toasted pitta bread.	Baked Camembert £13 Studded with garlic & rosemary, with ciabatta toasts. (to share)

The Landlord's "National Award" Winning Pies.

Shortcrust £18.5	Puff Pastry £17.5
Cholsey Grange Venison & Smoked Bacon Steak & Ale Free Range Chicken & Mushroom Lamb & Mint Roasted Vegetable & Pearl Barley <u>(V)</u> <u>(Vg shortcrust only)</u>	
All served with mashed potato, petit pois & lashings of gravy.	

Main Courses.

Lamb shank in red wine, red currant and rosemary £20.5 With creamy mash, fine beans and a rich red wine gravy	
Pan-fried Sea Bass Fillet £19.5 With Dauphinoise potatoes, stir-fried samphire, white wine and chive cream sauce	
Sausage & Mash (Vegetarian option available) £16.5 Grilled Cumberland ring, wholegrain mustard mash, peas, onion gravy and crispy onion rings.	
Mediterranean Tart (Vg, V) £16.5 Polenta base with roasted peppers, courgette and onion, with french fries and salad.	
Hereford 8oz Sirloin Steak £24 Triple cooked chips, onion rings, grilled mushroom and peppercorn sauce.	
Beer Battered Fish of the day 'n' Chips £15.5 With homemade tartare sauce, triple cooked chips & mushy peas.	
Burgers - all served with French fries. Add bacon £1 and/or fried egg £1	
6oz Steak Burger - Monterey Jack cheese, salad, American mustard & relish.	£16
Breaded Chicken Breast Fillet – American cheese, salad & mayonnaise	£14.5
Battered fish of the day Fillet – salad, cheese & homemade tartare sauce.	£14.5
Soya (V)(Vg) – salad, siracha mayo, cheese	£14.5

Please let us know if you have any allergies/dietary requirements, we will gladly accommodate 😊



Desserts

Strawberry Cheesecake (Vg,GF)	£7
With berry compote.	
Warm Chocolate Brownie (GF)	£7
Vanilla ice cream & raspberry coulis	
Apple & Berry Crumble.	£7
With custard of course!	
Sticky Toffee and Date Pudding.	£7
With toffee sauce and vanilla ice cream	
Trio of Ice Cream.	£7
Vanilla, Chocolate & Strawberry. (Also Vanilla Vg)	
Cheese Board.	£9.5
Cashel Blue, Cornish Brie & Mature Cheddar with apple chutney & biscuits.	

Hot Drinks

Good 'Olde English' Brew	£3	Espresso	£2
Earl Grey Tea	£3	Double Espresso	£3
Decaffeinated Tea	£3	Flat White	£3.30
Herbal; Green	£3	Americano	£3
Camomile		Cappuccino	£3.5
Peppermint		Latte	£3.7
Mixed Berry		Macchiato	£3.5
		Irish Coffee (<i>Jameson</i>)	£5
Hot Chocolate	£3.8	Calypso Coffee (<i>Tia Maria</i>)	£5
with all the toppings		Irish Cream (<i>Baileys</i>)	£5
		Seville Coffee (<i>Cointreau</i>)	£5
		Gaelic Coffee (<i>Drambuie</i>)	£5

A note to our diners...

Our dishes are freshly prepared and cooked to order to ensure you get the freshest meals that our team of chefs can produce. With this in mind, your meal will take a bit of time, and anyway, all good things come to those who wait!

If you require any assistance or special requirements, please do not hesitate to ask. We hope you enjoyed your experience with us.

If you did, tell others, if not, then please tell us.

Many thanks,

The Bull & Butcher Team

Spring 2022