

BUTCHERS BISTRO EVENING MENU

Starters

Soup of the Moment...

With the 'Butchers Own' Lavender Bread **£4.50 (v)**

Cornish Scallops

Slightly Smoked, then Pan Seared and Poached in a Cornish Seaweed and Garlic Butter, accompanied with chefs lavender bread **£7.95**

Bacon and Mushrooms

In a Rich and Decadent Garlic & Herb Cream

With Toasted Lavender Bread **£5.95**

Atlantic Tiger Prawns

Gently Poached in a Leek, Garlic and White Wine Broth

Served with 'Butchers Own' Lavender Bread **£6.50**

Mushrooms (v)

Served in a Rich and Decadent Garlic & Herb Cream

With Toasted Lavender Bread **£5.95**

Main Courses

Locally Sourced 21 days, Hung On The Bone, Grass Fed Prime Beef Steaks

Aged and Full of Flavour

8oz Sirloin £15.95 / 12oz Sirloin £19.95 / 8oz Fillet £19.95

All our steaks are served with Grilled Tomato, Mushrooms and 'Butchers Own' Red Onion Jam, Chunky Hand Cut Chips & a Fresh 'n' Crispy Salad

Why not add a 'Butchers Own' Cornish Surf to your Turf? £4.95

Cornish mussels, Tiger Prawn, Shell on Prawns and a Cornish Scallop in a White Wine, Leek and Garlic Broth

Or a Lush Peppercorn, Dianne, Port & Stilton or Cafe de Paris Sauce £2.50

Chefs Favourite Seafood Mariniere

A Succulent Selection including Crab Claw, Tiger Prawns, Shell on Prawns, Peeled Prawns, Squid, Baby Octopus, Mussel Meat, A Variety of Fresh Fish, Steamed in Garlic Butter, Leek & White Wine, Finished with Cornish Double Cream, Accompanied with the 'Butchers Own' Home-made Lavender Bread **£21.95**

Cornish Trio of Fish

Served with New Potatoes and Fresh Vegetables **£17.50**

Cornish Creamy Mushroom Stroganoff (V)

On a Bed of Fresh Vegetable Rice **£13.95**