

BUTCHER & CATCH

WINTER EDITION '21

EST. 2017

WINGS

Choose from:

Crispy Buttermilk	Three £3.95 Six £6.95 Twelve £12.95
Hendo's Bourbon BBQ	
Hot Buffalo	
Yorkshire Blue Cheese	

NIBBLES

Soft shell crab - waffle - burnt lemon cream	
Halloumi fries - rocket - sriracha mayo (v)	
Breaded whitebait - citrus mayo - lemon	
Marinated olives - bread - cheese (v/veor)	
Hendersons glazed belly pork bites (df/gf)	
Nachos - salsa - avocado - yoghurt (v/veor/gf)	£4.65 each or any 3 for £12.95

STARTERS

Crayfish	£8.95	Blue Cheese	£8.95
Crayfish tail & avocado corn taco, smoked Greek yoghurt, roasted tomato salsa & pomegranate seeds.		Twice baked Yorkshire blue cheese soufflé, granny smith apple, crumbled walnuts, Hendersons relish reduction. (v)	
Wood Pigeon	£9.95	Sea Trout	£8.95
Seared wood pigeon breast, blackberries, celeriac puree, crispy kale, toasted hazelnuts & wild mushrooms.		Lemongrass cured sea trout, squid ink tapioca cracker, sriracha mayo, coriander, ginger, clementine, radish. (gf/df)	
Cod	£7.95	Ham Hock	£7.95
New England style cod, sweetcorn, potato & clam chowder, chervil, chive oil, panko breaded cod cheek.		Spiced maple ham hock terrine, whipped goats cheese, charred fig, port & date puree, chicory, roasted beetroot. (gf)	

OYSTERS

SUPPLIED BY LINDISFARNE OYSTERS, A FAMILY RUN BUSINESS THAT WAS ESTABLISHED IN 1989. THEIR HIGH QUALITY PACIFIC OYSTERS (CRASSOSTREA GIGAS) ARE GROWN ON THE SEASHORE WITHIN THE LINDISFARNE NATIONAL NATURE RESERVE.

Choose from:

Natural (gf/df)	Three £7.95 Six £14.95 Twelve £27.95
Panko & Sriracha Mayo (df)	
Walnut & Rocket Pesto (n)	
Orange Marmalade Gin Granita (gf/df)	

CHEESE

Cheese Fondue Bread	£15.95
Camembert cheese baked inside a garlic and herb foccacia loaf. Served with port & date purée, crispy sliced potatoes, charred figs and roasted tomatoes. (v) (Serves 2)	

PLATTERS & SHARING

Block & Tackle	£42.95
Buttermilk chicken wings, BBQ ribs, glazed belly pork, fried soft shell crab, breaded whitebait, cured sea trout, battered pollock, fries, slaw, bourbon BBQ sauce & tartar sauce. (Serves 2)	
Head to Tail Fish Platter	£44.95
Panko breaded cod cheeks, leek, clam & cod fish pie, pan fried stone bass fillet, battered pollock, crispy potatoes, burnt lemon butter sauce, chunky chips, crispy kale, crushed peas, lemon, tartar sauce. (Serves 2)	

Add 2 giant king tiger prawns for £10.95

BUTCHER

Venison	£22.95
Holme farm parkland venison shank in a red wine & cranberry sauce, braised red cabbage, creamy mash, blackberries, baby carrots, crispy kale. (gf)	
Lamb	£18.95
Slow roasted breast of lamb, fondant potatoes, charred leeks, redcurrant jelly, beetroot, hazelnuts, coffee stout sauce.	
Guinea Fowl	£19.95
Pan roasted guinea fowl breast, leg croquette, buttermilk waffles, wild mushrooms, romanesco, peppercorn sauce.	

BUTCHER & CATCH

Smoked bacon & Sea Trout	£17.95
Pan fried fillet of Scottish sea trout, smoked bacon & ham hock lentils, celeriac puree, bacon cream, romanesco. (gf)	
Steak & Tiger Prawns	£42.95
Pan roasted 8oz fillet of beef, grilled giant tiger prawns, fries, vine tomatoes, peppercorn sauce, roast garlic & tarragon butter, crayfish mac & cheese.	
Beef & Crayfish Burger	£15.95
Porterhouse burger, swiss cheese, BBQ belly pork slices, fried crayfish tails, crispy onion, brioche bun, rocket, mayo, fries & slaw.	

CHOP SHOP

REARED & SOURCED WITHIN 30 MILES OF OUR RESTAURANT

10oz Sirloin Recommended medium rare	£24.95
8oz Rump Recommended medium rare	£16.95
16oz Rump Recommended medium rare	£22.95
8oz Fillet Recommended rare	£29.95
18oz T-Bone Recommended medium	£30.95
24oz Tomahawk Recommended medium	£40.95
8oz Venison Rump Recommended rare	£22.95
House steak seasoning - garlic & tarragon butter - rosemary fries - confit tomato - beer battered onion rings - choice of any sauce.	

Add a fried soft shell crab for £4.95

SAUCES	Extra sauce £1.95 each
Green peppercorn (gf)	
Yorkshire blue cheese (v/gf)	
Burnt lemon sauce (v)	
Hendos BBQ (ve/gf)	
Walnut pesto (v/gf)	
Catch tartar (v/gf)	
Coffee stout gravy (df)	
Hot buffalo (ve/gf)	

GIFT VOUCHERS ALSO AVAILABLE.

CATCH

Grilled Market Fish	£20.95
Today's Market fish, simply grilled with lemon & capers. Served with rosemary fries, dressed salad & burnt lemon sauce. (gf)	
Stone Bass	£19.95
Pan fried stone bass fillet, confit butternut squash, crispy bulgar wheat, walnut & rocket pesto, charred chicory, walnut crumb. (gf)(n)	
Rainbow Trout	£17.95
Canoed rainbow trout, roasted tomato, red onion, diced potatoes, lemon & garlic crumb, smoked yoghurt, pomegranate & rocket salad. (gfor/dfor)	

FISH & CHIPS

Beer Battered Pollock Fillet	£13.95
Hooked beer battered pollock, crushed peas, chunky chips, lemon, tartar sauce.	
Make it into a fish platter by adding breaded whitebait & cod cheek + £3.95	

DESSERTS

Salted Caramel	£6.95	White Chocolate	£6.95
Salted caramel & vanilla panna cotta, spiced pecan granola, cream, caramelised apple compote. (v/gfor)		White chocolate, cherry & almond brioche bread & butter pudding with vanilla crème anglaise (v)	
Chocolate & Orange	£7.95	Affogato	£8.95
Dark chocolate, orange & amaretto mousse, orange cream, chocolate soil & tuille. (v)(gfor)		Espresso, ice cream, amaretti biscuit & choice of; Amaretto, Baileys or Spiced Rum. (gfor)	
		Cheeseboard	£8.95/£10.95 with port
		Yorkshire Blue, goats cheese, creamy Camembert, crackers, grapes, fruit loaf, port & date jam.	

SIDES

£3.95 Each

Rosemary fries (ve/gf)
Buttered mash (gf)
Spiced red cabbage (ve/gf)
Onion rings (v)
Bacon lentils (df)
Winter salad (ve/gf)
Crayfish mac n cheese
Coleslaw (ve/gf)

KEEP AN EYE ON OUR SOCIAL MEDIA FOR EVENTS AND WEEKLY OFFERS!