

# THE BUTCHERS ARMS

## ENTRÉES

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<b>GAMBAS AUX PASTIS</b>	£8.95
King prawns flambéed in pastis with a cream and chive sauce.	
<b>BEIGNETS DE POISSON</b>	£6.95
Breaded fish cakes flavoured with cornichons and capers, served with hollandaise sauce.	
<b>SALT AND PEPPER SQUID</b>	£6.95
With garlic and black pepper.	
<b>SALADE DE GESIERS</b>	£6.95
Beautifully tender confit duck gizzards on a corn, hard boiled egg and mixed leaf salad.	
<b>SOUP OF THE DAY</b>	£4.75
Served with crusty bread.	
<b>COURGETTE AND HALOUMI FRITTERS</b>	£6.95
Served with pistou, a blend of basil, garlic, olive oil and tomatoes.	

## PLATS PRINCIPAUX

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<b>LOCAL RIB EYE STEAK</b>	£21.95
Cooked to your liking with house salad and frites maison. PEPPERCORN SAUCE £1.95	
<b>RED THAI SEAFOOD CURRY</b>	£19.95
Haddock, squid, and king prawns in spicy red curry sauce with kaffir lime leaves and jasmine rice.	
<b>POULET PAILLARD</b>	£14.95
Chicken breast marinated in lemon, garlic and herbs, served with home made rosti and heritage tomato, rocket, parmesan and olive salad.	
<b>DUO DE CANARD, AUX CERISES</b>	£18.95
Roasted duck breast and duck confit croquettes, with a fresh cherry sauce and roasted almonds served with pommes Parisienne.	
<b>VEGETARIAN DISH / FISH OF THE DAY</b>	Market price
Please ask for details.	
<b>GIGOT D'ANGNEAU</b>	£17.95
Roast leg of lamb with ratatouille and red wine jus, served with rosemary and parmesan dauphinoise.	