



Sunday Menu

STARTERS

- Soup of the Day** – Served with warm crusty bread. Ask for details
- Farmhouse Terrine** – Served with crusty bread and red onion chutney.
- Large Artisan Bread Board** – A mix of artisan breads with olives, pickles and balsamic vinegar
- Small Bread Board** - A mix of artisan breads with olives, pickles and balsamic vinegar
- Goat Cheese Croquettes** – with butternut squash puree and baked beetroot.
- Bang, Bang Shrimp** – Served on a bed of crispy salad with crusty bread.

MAINS

- All Roast dinners are served with roast potatoes, honey roasted parsnips, seasonal veg, cauliflower cheese, swede & carrot mash and Yorkshire pudding
- Mixed Roast Dinner – Chicken, beef, pork & stuffing
- Roast Beef
- Roast Pork and stuffing
- Roast Chicken & Stuffing
- Vegan Beetroot and chickpea Wellington (v)
- Small Roast Dinner (Pork, Beef or Chicken)

KIDS

- Kids means come with a main & selection of pudding: Waffle Chocolate Pizza or Ice Cream
- Chicken Goujons with mash or chips & peas or beans
- Kids Fish & Chips
- Pasta with tomato sauce & garlic bread
- Sausage & Mash served with seasonal veg and gravy

DESSERTS

- Chocolate Brownie – with Ice Cream, cream or custard
- Trio of Ice Cream
- Chefs Cheesecake
- Crème Brulee
- Warm Sticky Toffee with toffee sauce – ice cream, Cream or Custard
- Mixed berry pavolva

Please let our team know of any allergens or any other dietary requirements.

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