

THE STORY OF SUMMERHILL FARM

At Butcher we are passionate about our Beef and are proud to say most of our Beef used in the restaurant is locally sourced from our owner Mark's farm, or otherwise sourced from trusted local producers and is 100% Irish.

Mark Williams is a third generation farmer. Summerhill Farm is located just nine miles outside Thomastown Co.Kilkenny, where he rears traditional beef breeds, including Purebred Hereford, Aberdeen Angus and Belted Galloway cattle.

Mark is passionate about farming and believes in ethical practices. He has been supplying his beef to the Catering Industry for the last 20 years. To open his own Steakhouse was a natural progression for him, applying his passion and knowledge, and so Butcher opened it's door on August 26th 2018.

Where possible we like to use local suppliers and 100% Irish produce.

The following is a list of our suppliers:

Summerhill Farm, Thomastown, Co. Kilkenny - Beef

Kish Fish, Co. Dublin - Fish

Ger Deegan - Fruit, Vegetables & Herbs

Vinny Grace, Riverside Farm, Callan, Co. Kilkenny - Fruit, Vegetables & Herbs

Milo Kavanagh, Co. Kilkenny - Dairy

Dizzy Goat's Cheese, Stoneyford, Co. Kilkenny - Goat's Cheese

Mooncoin Beetroot, Co. Kilkenny - Beetroot

Ballykeefe Distillery

Silver Spear, Gin

Kinnegar Brewing, Letterkenny, Co. Donegal

— *butcher* —
À LA CARTE

Dine between 5 and 6 pm Wednesday & Thursday and avail of our Early Bird Rate

STARTERS

Soup of the Day €7.50

With Multi-Seed Fruit Bread *(1-wheat, oat, barley, rye;3;6;7;8-walnut)

**(Please see specials menu for soup of the day and allergens)*

Hot Chicken Wings €10

Home Made Hot Sauce, Pickled Chili *(12)

Chicken Liver Parfait €11

Red Onion Marmalade, Quince & Toasted Brioche *(1-wheat;3;7;8;12)

Extra Brioche €1

Heritage Beetroot Salad and Goats Cheese Bon Bons €11

Poached Pear, Mixed Leaves, Creamy Walnut Dressing *(1-wheat;3;7;8;12)

Dry Aged Beef Rib Taco €12

Sweetcorn, Cabbage, Coriander, Radish, Red Onion Jalapeño Salsa & Tomato Relish

**(1-wheat;12)*

Crispy Calamari €12

Skordalia, Potato, Garlic, Walnut & Almond *(3;8;12)

If you have a food allergy or a special dietary requirement please inform
a member of our staff.

For Allergen List please see page 5



MAINS

Half Chicken in Smoked Paprika and Citrus Rub €19

Smoked paprika, Chili, Lime & Herbs *(12)

Baked Sweet Potato €22

Lentil Ragout, Feta Cheese & Mixed Leaves *(7;9)

Fish of the Day

**(Please see specials menu for fish of the day, price and allergens)*

Farmer Burger €20

180g Beef Patty, Smoked Bacon, Red Cheddar, Sautéed Onions, Mushrooms, Lettuce,
Chipotle Mayo & Home Made Chips *(1-wheat;7;8;10;12)

Butcher Burger €21

180g Beef Patty, Pulled Beef Rib, Red Cheddar, Sautéed Onions, Red Onion Jalapeño
Salsa, Lettuce, Chimichurri Sauce, Chipotle Mayo & Home Made Chips
*(1-wheat;7;8;9;10;12)

Beef Bourguignon €26

Bacon, Mushrooms, Carrots, Shallots, Baby Potato & Butcher Mash
*(1-wheat,9;10;12)

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STEAKS

9oz Fillet €30

The most tender of steaks, lean in appearance. This steak has a sublime subtle flavour and is best served medium rare.

10oz Ribeye €28

This heavily marbled cut has a ribbon of fat at its core which melts during cooking making the steak sensationally juicy. Best served medium rare.

10oz Striploin €28

One of the most flavoursome steaks cut from the middle of the animal so you get more prime steak for your money. Best served medium rare.

16oz Cowboy €31

This 16oz Ribeye's flavour is enhanced by its cooking on the bone. Best served medium.

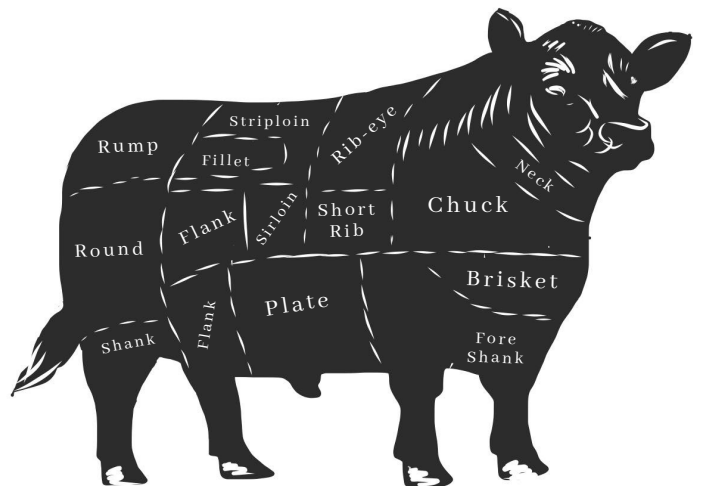
CHOICE OF ONE SAUCE

Green Peppercorn *(7;9;12) Bearnaise *(3;7;12) Chimichurri *(12) Red Wine Jus *(7;9;12)
Garlic Butter *(7)

(Portion of extra sauce €2)

Add Sides

Mac & Cheese *(7;9;10;12)	€5
Roast Vegetables with Kale *(12)	€4.50
Butcher Mash *(7)	€4
Home Made Chips	€4
Garlic Bread *(1-wheat;7)	€3.50
Sautéed Onions *(7;12)	€5
Butcher Side Salad *(7;9;10;12)	€5
Portobello & Chestnut Mushrooms with Red Wine Jus *(7;12)	€5
Baked Sweet Potato, Chorizo, Sour Cream & Chives *(7)	€6



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Allergen List

- (1) Cereals containing gluten, i.e. wheat (such as spelt and khorasan wheat), rye, barley, oats
- (2) Crustaceans
- (3) Eggs
- (4) Fish
- (5) Peanuts
- (6) Soybeans
- (7) Milk
- (8) Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and queensland nuts
- (9) Celery
- (10) Mustard
- (11) Sesame seeds
- (12) Sulphur dioxide and sulphites
- (13) Lupin
- (14) Molluscs