



## 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 €6.50**

With Multi-Seed Fruit Bread \*(Please ask server about allergens)

**Hot Chicken Wings €10**

Home Made Hot Sauce, Pickled Chili \*(12)

**Chicken Liver Parfait €11**

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

**Heritage Beetroot Salad and Goats Cheese Bon Bons €11**

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

**Mains**

**Half Chicken in Smoked Paprika and Citrus Rub €19**

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

**Roasted Cauliflower €21**

Falafel, Quinoa, Toasted Seeds & Creamy Tahini Sauce \*(11)

**Fish of the Day**

( Market price, please ask your server)

\*(Please ask your server about allergens)

**Farmer Burger €20**

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

**Some dishes may contain traces of nuts. Please ensure to inform server of any allergies**

(1)Gluten (2)Crustaceans (3)Eggs (4)Fish (14)Molluscs (6)Soybeans (5)Peanuts (8)Nuts (7)Dairy (9)Celery (10)Mustard  
(11)Sesame Seeds (12)Sulphur Dioxide & Sulphites (13)Lupin

# butcher

# 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.

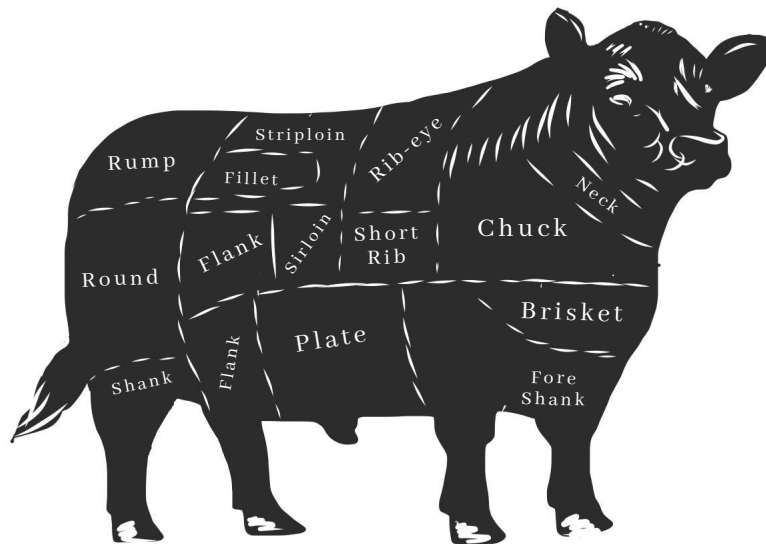
## 16oz Cowboy €31

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

### Sauces:

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	Sautéed Onions *(7;12)	€5
Roast Vegetables with Kale *(12)	€4.50	Butcher Side Salad *(7;9;10;12)	€5
Butcher Mash *(7)	€4	Portobello & Chestnut Mushrooms	
Home Made Chips	€4	with Red Wine Jus *(7;12)	€5
Garlic Bread *(1;7)	€3.50		

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