



CHICKEN

WHOLE CHICKEN	£	_____	€/KG
BREAST FILLETS	£	_____	€/KG
CHICKEN WINGS	£	_____	€/KG
CHICKEN THIGHS	£	_____	€/KG



SAUSAGES

BOURTON BANGERS	£	_____	€/KG
SAGE & ONION	£	_____	€/KG
TRADITIONAL	£	_____	€/KG
SUMMER SIZZLERS	£	_____	€/KG
WINTER WARMERS	£	_____	€/KG



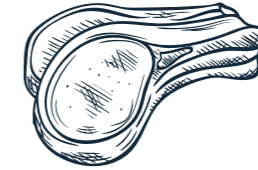
BEEF

SLOW COOKING			
BRISKET	£	_____	€/KG
BRAISING	£	_____	€/KG
RIBS OF BEEF			
RIB OF BEEF	£	_____	€/KG
SHORT RIBS	£	_____	€/KG

STEAKS			
RUMP	£	_____	€/KG
SIRLOIN	£	_____	€/KG
FILLET	£	_____	€/KG
SKIRT	£	_____	€/KG

ROASTING BEEF			
TOPSIDE	£	_____	€/KG
SILVERSIDE	£	_____	€/KG

OTHER			
MINCED	£	_____	€/KG
DICED	£	_____	€/KG
OFFAL	£	_____	€/KG
SAUSAGES	£	_____	€/KG



LAMB

SLOW COOKING			
SHOULDER	£	_____	€/KG
NECK FILLET	£	_____	€/KG
SHANKS	£	_____	€/KG
LOIN OF LAMB			
CHOPS	£	_____	€/KG
CUTLETS	£	_____	€/KG
STEAKS	£	_____	€/KG

ROASTING LAMB			
LEG	£	_____	€/KG
RACK	£	_____	€/KG

OTHER			
MINCED	£	_____	€/KG
DICED	£	_____	€/KG
OFFAL	£	_____	€/KG
SAUSAGES	£	_____	€/KG

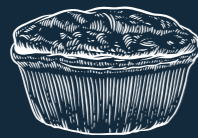


PORK

SLOW COOKING			
SHOULDER	£	_____	€/KG
BELLY	£	_____	€/KG
RIBS	£	_____	€/KG
LOIN OF PORK			
CHOPS	£	_____	€/KG
CUTLETS	£	_____	€/KG
STEAKS	£	_____	€/KG

ROASTING PORK			
LEG	£	_____	€/KG
HOCK	£	_____	€/KG
LOIN	£	_____	€/KG

OTHER			
MINCED	£	_____	€/KG
DICED	£	_____	€/KG
OFFAL	£	_____	€/KG
SAUSAGES	£	_____	€/KG



HOMEMADE PIES

Our pies are made by Cornflower Catering all with handmade shortcrust pastry and meats from the farm. Cook from frozen. 55 minutes at 180° fan. Milk or egg wash before cooking if desired.

BEEF & ALE
BEEF & BLUE CHEESE
LAMB & RED WINE

CHICKEN, HAM & LEEK
PORK, APPLE & CIDER



*ALLERGENS

Should you require information on allergens, please ask a member of staff for further details.

Within the butchery we handle the following allergens: Gluten, Sulphites, Mustard, Soy

