

Welcome to The butterfly and the pig

SAMPLE MENU - Contains everything but our Daily Specials

If you read the menu all the way through and still find you are alive, and if there is nothing you like then let the kitchen know and we'll call you a taxi or we'll phone in a pizza for you or make you something you want. If we have no food by the time you come to join us, then I am sorry, but we have been busy or just lazy or both. Any dietary requirements or allergens known? please if you are allergic to any foodstuffs please let the waiting staff know before you order so as they can advise you on your food choice or you can use your phone if it's a clever one to download a full list from our website. One last thing, just because things are vegetarian doesn't mean meat eaters can't eat them, vegetables don't hurt, although there was that case of bananas in pyjamas early 1995 and the killer tomatoes early Saturday mornings with pat sharp-denim disaster.

NOTE:(GF)(DF) stands for gluten free ingredients/dairy free option available please check with waiting staff first as a simple substitution might be needed to make the dish suitable for your dietary requirements. Burger buns substituted with gluten free bread: while the batters is made with GF flour and cider.

Small Beginnings

Soup of the day (Vegan)(DF)

5 whole pounds 65 peenies for all our soup and bread n butter too

Olivierie the kalamata black olives and Brenda bread go great together, they always have fun as a snack or side dish (v)(GF)

4 pounds 95 pence good for sharing

Cilla black is back in black with salad, apples, baco, black pudden and topped with parmesan and a wee quails egg.

As a starter 7.65 pounds or as a main 14 pounds

Och aye..... the three-legged monster, Haggis fritters served with peppercorn sauce and a wee side salad.

7.65 pun please

Maple glazed courgette and cauliflower served with a salad of tomatoes and French beans (vegan) (GF)

6 canaries and 95 wharfs

Crispy Mushroom fritters served with spicy mayo and a side of salad (v)

7 toadstools and 25 buttons

Mini Burrata served with orange and lemon gel, baby tomatoes and wild flowers (V)

£8 only please

Papa Porko's Pork belly bites, crispy pork belly coated in maple served on a lemon dressed salad. (GF)

7puns and 75pennies

Gambas please!! Prawns on toast lightly pan fried with chilli and garlic, white wine, and parsley on da top ... yummy (GF)

7 bigbucks 85 smallones

...the classics

Steak pie for meat lovers everywhere the size of Desperate Dan with poofy puff pastry served with baby vegetables, with a choice of mash, new potatoes, or chips.

15 poonds 95pee

Frittttttatta a little like a Spanish omelette with a little more substance. Mixed veg, cherry tomatoes and green veg... oh so healthy (contain parmesan, leave it out to make it veggie) (GF)(DF)

12 bucks 95

Butterfly and piglet burger - comes with kitchen made space mayonnaise, earthling ketchup and chips and or make it a cheeky cheese please burger with Mature cheddar, blue or brie (GF)

13pounds 85pennies + 150 pennies for cheese

I feel like chicken tonight like chicken tonight...pan fried chicken breast in a bun with tomato, leaves, the usual sauce suspects, bacon, cheese, and chips of course (GF) (can be DF with GF bun)

14 feathers 50 beaks

Burger Accessories - make it how you like it! (add £1.50 for each) fried egg, onions, tomato, gherkin, red chillies, mushroom, haggis, rich man's bacon.

Sir Sirloin steak certainly is a handsome catch for a princess, with his dedicated followers, roast mushroom, roast tomato and lord peppercorn sauce and chips. (GF) (DF)

24 smackeroos 50p

Tittys traditional fish and chips, battered to death haddock with mushy peas (all veggies beware they have nasty ham through the pees) and a slice of lemon. (Please be careful there may be one or two bones in the fish they had to move about you know (GF) (DF)

14 pounds 95 pence

Roast squash and thyme come together once again in this luscious risotto... (Vegan and nut free)(Add butter and parmesan if you're being naughty)

15 rainy days and 50 sunny days

Greedy Alec the butcher finally let us have a bit - 8oz bavette steak, pan roasted in rosemary butter with balsamic tomatoes, tenderstem brocolli, a sid of chips and finished with a red wine jus

18 moos only

Just like mama used to make, Tagliatelle ragu; slow braised steak with tomatoes, chilli, garlic and oregano topped with fresh chilli, spring onion and Parmesan

15 Bon-journos