

BUTLERS RESTAURANT

STARTERS

LONDON BURRATA 12

Isle of Wight tomatoes, Dorset rocket, herb salsa

ORKNEY SCALLOP 16

Horseradish crème fraiche, pickled cucumber, smoked roe

BEA TOLLMAN'S CHICKEN NOODLE SOUP 10

H. FOREMAN'S LONDON SMOKED SALMON 16

WYE VALLEY ASPARAGUS SALAD 14

Wild garlic, crispy hen's egg

SALADS

BEA TOLLMAN'S CAESAR SALAD 10

add grilled chicken 5

BEA TOLLMAN'S COBB SALAD 15

BUTLER'S CHOPPED SALAD 10

PIES

Served with buttery mash and garden peas

JACOBS LADDER SHORT RIB, STOUT AND STICHELTON 18

Beef gravy

CURRIED MUTTON AND BLACK ONION SEED 18

Curry sauce

ROAST COTSWOLD CHICKEN 16

Truffle, chestnut mushroom, chicken gravy

SMOKED HADDOCK, PARMESAN AND CHIVE 17

White wine cream sauce

ROAST SQUASH, KALE, GOAT'S CHEESE AND PINE NUT 15

White wine cream sauce

WEST COUNTRY LAMB AND MINT PIE 18

Lamb gravy

FISH AND CHIPS 20

Beer battered haddock with triple cooked chips, mushy peas, tartare sauce. Served with curry sauce, gravy and pickles

ROASTS

COTSWOLD CHICKEN 20

Goose fat potato terrine, truffle fried chicken wing, English asparagus, morels, chicken sauce

DORSET LAMB CANNON 35

Goose fat potato terrine, glazed sweetbread, lamb crackling Caesar, lamb sauce, salsa verde

CAULIFLOWER 18

English peas, morels, wye valley asparagus and wild garlic, fresh truffle

GRILLS

T-BONE STEAK TO SHARE 80

Watercress salad, bone marrow, caper and anchovy sauce

DRY AGED RIB EYE STEAK 280G 36

Watercress salad, Béarnaise sauce

DOVER SOLE 40

Hollandaise sauce

GRILLED SUSSEX HALLOUMI 18

Sweetcorn ribs, beetroot slaw, wild garlic Aioli

SIDES 5

Creamed mashed potato

Triple cooked chips, smoked sea salt

Asparagus, wild garlic oil

Duck fat potato terrine chips

English peas and bacon

Roasted Jersey royals

Buttered spinach

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

WINE LIST

CHAMPAGNE

	Glass 175ml	Bottle
Lanson Black Label	£ 19	£ 85
Lanson White Label	£ 20	£ 90
Lanson Rosé	£ 21	£ 95
Veuve Clicquot Brut NV		£ 98
Lanson Black Label Reserve	£ 30	£ 100
Dom Pérignon 2006/ 2009		£ 395
Cristal Roederer 2006		£ 450

SPARKLING WINE

	Glass 175ml	Bottle
Bolla, Superiore D.O.C.G	£ 15.5	£ 55
Prosecco Di Conegliano Extra Dry		

WHITE WINE

	Glass 175ml	Bottle
Blanc de Mer	£ 10	£ 38
<i>Bouchard Finlayson, South Africa</i>		
Pinot Grigio, Fantinel	£ 11	£ 40
<i>Friuli- Venezia Giulia, Italy</i>		
Picpoul de Pinet, Reserve de Mirou	£ 11	£ 42
<i>Languedoc, France</i>		
Sauvignon Blanc, Walker Bay	£ 12	£ 45
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Sans Barrique	£ 12	£ 47
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Crocodile's Lair	£ 13	£ 51
<i>Bouchard Finlayson, South Africa</i>		
Chardonnay Missionvale		£ 55
<i>Bouchard Finlayson, South Africa</i>		
Sancerre, La Graveliere, Joseph Mellot		£ 62
<i>Loire, France</i>		
Chablis Premier Cru, Vaucoupin		£70
<i>Burgundy, France</i>		
Pouilly Fumé, de Ladoucette		£ 85
<i>Loire, France</i>		

RED WINE

	Glass 175ml	Bottle
Malbec, Osado	£ 10	£ 38
<i>Mendoza, Argentina</i>		
Cabernet Sauvignon, Caves Road	£ 11	£ 42
<i>Margaret River, Australia</i>		
Rioja Reserva, Don Jacobo	£ 13	£ 51
<i>Rioja, Spain</i>		
Hannibal		£ 68
<i>Bouchard Finlayson, South Africa</i>		
Pinot Noir Galpin Peak		£ 70
<i>Bouchard Finlayson, South Africa</i>		
Fleur De Pédesclaux		£ 75
<i>Pauillac, Bordeaux, France</i>		
La Bernardine		£ 85
<i>Châteauneuf- Du- Pape, Rhône, France</i>		
Brunello di Montalcino, Ruffino		£110
<i>Greppone Mazzi Estate, Italy</i>		

ROSÉ WINE

	Glass 175ml	Bottle
Vina Real, Rosado	£ 10	£ 38
<i>Rioja, Spain</i>		
Le Rabault, Joseph Mellot		£ 49
<i>Sancerre, France</i>		
Coeur de Rosé Réserve		£ 60
<i>Côtes de Provence, France</i>		

Please feel free to speak to the Bar Team
to discuss our extensive wine list

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