AT BUTLERS RESTAURANT

À LA CARTE MENU

STARTERS

BEA TOLLMAN'S CHICKEN NOODLE SOUP A Chicken Pot Pie	15	POACHED HAKE Beetroot, Radish, Turnip, Mushroom Consommé	19
H FORMAN'S LONDON SMOKED SALMON Traditional Accompaniments	28	ROASTED QUAIL Salsify, Blackberries, Dandelion, Chervil Jus	19
NATIVE LOBSTER & CRAYFISH COCKTAIL Marie Rose, Wholemeal Bread, Lemon	26	HERITAGE BEETROOT (V) Figs, Goat Cheese, Pistachio, Pomegranate	18
HAND-DIVED ROASTED SCALLOP Butternut Squash Caponata, Freekeh, Pumpkin Seeds, Cabernet Sauvignon Vinegar Jus	26	GRILLED BABY ARTICHOKES (VG) Buckwheat, Red Chicory, Almond Vinaigrette	18
	GR	ILLS	
HEREFORD AGED BEEF FILLET STEAK 250G Watercress, Béarnaise	55	DOVER SOLE P Grilled or Meunière	65
HEREFORD AGED BEEF RIB EYE STEAK 400G Watercress, Béarnaise	59	GRILLED TRONÇON OF HALIBUT Watercress, Lemon, Chicken Jus	49
	MA	AINS	
ROASTED DEVONSHIRE CHICKEN Cep Purée, Butternut Squash, Girolles, Mushroom Ketchup Jus	28	FISH & CHIPS Beer Battered Haddock, Triple Cooked Chips, Pickles, Tartare Sauce, Curry Sauce, Gravy	27
CORNISH LAMB RUMP Beetroot, Buckwheat, Baby Onion, Corn, Sumac, Pomegranate Jus	32	HEN OF THE WOODS (V) Salsify, Tarragon Cream, Fermented Leeks, Consommé, Autumn Truffle	26
BACON SPICED MONKFISH Savoy Cabbage, Pickled Fennel, Butter Sauce	36	PUMPKIN RISOTTO (VG) Beetroot, Walnuts, Crispy Sage, Pumpkin Seeds	24
	SII	DES	
MASHED POTATO (V)	7	TRIPLE COOKED CHIPS (VG)	7
NEW POTATOES (VG)	7	SAUTÉED SPINACH (VG)	7
GRILLED BABY GEM CAESAR	7	GREEN BEANS & SHALLOT (VG)	7
TOASTED QUINOA, PEANUTS, BROCCOLI, DATE VINAIGRETTE (VG)	7	SKINNY FRIES (VG)	7