

FOR THE TABLE (V)

BREAD WITH MARINATED OLIVES & OILS 4.5
POTATO GORGONZOLA BREAD 6
TOMATO, HOMEMADE PESTO BREAD 6
BROAD BEAN CORIANDER HUMMUS 4.5
& SOUR DOUGH CRISP BREAD
GARLIC THYME ROSEMARY BREAD 6



SLATES

MIX SLATE FOR
ONE 8 TWO 14 THREE 18

ARTISAN CHARCUTERIE & CHEESES
Rotating UK & European cheese & meats served
with mixed bread, jams & pickles.

BUTLERS MARINE SLATE
Selection of smoked, cured & cooked fish, with
home made salsa, pickles & sauce.

STARTERS / GRAZERS

MAC 'N' CHEESE ARANCINI (V)

Macaroni cooked in creamed spiced 3
cheese sauce, breaded & served with cheese
dressing & salsa.

4.5

CLAY BAKED KING CREVETTE

Marinated with chilli, garlic & ginger, cooked in
lime parsley butter served on a risotto crouton,
dressed with caper berries & roe caviar.

7.5

HOMEMADE 'DONALDSON' CHORIZO (V) & CRISPY DUCK EGG

Clay baked chorizo & herb crouton salad,
bearnaise dressing with a panko coated egg.

6.5

TUSCAN MUSSELS

Cooked in white wine, garlic,
shallots, parsley & cream.

7.5

PULLED PORK BON BONS

Shropshire blue dressing, served
over a homemade pickled
fennel salad.

6.5

KING PRAWN THERMIDOR

Cooked in our classic style
sauce, topped with vintage
cheddar & baked.

8.5

POTTED DUCK

Served with a pomegranate jelly
& seeded baton croutons.

7

HENRY'S WINGS

Henry's fried wings with homemade
Hoi Sin dressing topped with fresh chilli
& coriander.

5.5

BAKED CAPRICORN CHEESE (V)

Small individual baked goats' cheese, served
with homemade pesto croutons & onion
chutney.

6

CRAB BRUSCHETTA

White marinated crab meat served on a
baked crouton topped with cucumber, fennel
& chilli salad.

7

MAIN COURSES

TUSCAN MUSSELS

Cooked in a sauce of Italian tuscan
sausage, wine, garlic, lemon & herbs
finished with a touch of cream.

15

LOCALLY SOURCED BELLY PORK

Braised for 24 hours & baked with
charred sweet apple, celeriac pomme
puree, boudin noir & crackling.

15

CHARRED SEA BASS

Lemon purée, crab & zucchini marinated
salad, herby crushed potatoes.

17

DUCK BREAST & CONFIT RISSOLE

Served pink over a marsala glazed
cherry sauce & pomme dauphinoise.

18

8OZ FILLET STEAK

Chargrilled, basted & rested with
herb butter. Served with mushroom &
tomato garnish, frites & sauce.

23

WILD MUSHROOM & GOATS (V) CHEESE CANNELONI

Sautéed spinach & pine nuts in a rich
sauce served with a cucumber salad..

14

OCTOPUS

Chargrilled Fresh Tender Octopus
Served over marinated black bean
salad & avacado salsa.

16

ROAST RACK OF LAMB

Charred cauliflower purée, Green stem
beans & caramelised walnuts, spring
green herb dressing, crispy gnocchi.

18

BUTLERS MARINATED BARKED CHICKEN

Lemon, mustard & herb marinated & baked chicken, mange tout spring green warm
salad, pancetta & basil infused ricotta sautéed gnocchi.

15

BAKED DOUGHS

HERBY ROASTED SQUASH (V)

Goats Cheese, pine nuts & pesto on a
tomato base.

11

CARBONARA

British smoked pancetta, garlic oil, Fior di
Latte mozzarella, egg, parmesan & parsley.

13

THE DRUNK

Pulled beer brined chicken, bacon jam &
beer glazed onions.

13

MILK OF THE GODS (V)

Fior di latte mozzarella & roasted cherry
tomatoes, topped with rocket, fresh basil,
pecorino & herb dressing.

9

BUTLERS MARINE CALZONE

Home smoked salmon fillet, fior di latte
mozzarella, concasse & spinach topped with
lemon & horseradish infused ricotta.

13

SLOW COOKED RUBBED PULLED PORK

Hackney ndjua, beech smoked chorizo,
chef's homemade spiced beets.

13

BUTLERS LACHMACHUN

Turkish style bread of marinated spiced
minced lamb, herbs & concasse topped with
crisp mixed leaf & goats' cheese.

13

SIDES (V)

HONEY ORANGE GLAZED CARROTS & SESAME SEED BALSAMIC SAUTÉED RED CABBAGE 4

MANGE TOUT, STEM BEANS, BABY SPINACH, BERNAISE DRESSING &
GOATS CHEESE BON BON SALAD 5.5

SKIN ON FRITES 2.5

HOUSE SLAW 3

SAUTÉED GNOCCHI IN GARLIC & ROSEMARY 4

CHARGRILLED ASPARAGUS WITH SHAVED PECORINO HERB DRESSING 6