

TERRACE



MENU

BAKED DOUGHS

HERBY ROASTED SQUASH

Feta, 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

Fior di Latte mozzarella, roast tomato & fresh basil.

9

BUTLERS MARINE CALZONE

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

13

SLOW COOKED RUBBED PULLED PORK

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

13

BUTLERS LACHMACHUN

Turkish style bread of marinated spiced minced lamb, herbs & concas topped crisp endive & goats' cheese.

13

SLATES

MIX SLATE FOR ONE 8 TWO 14 THREE 18

ARTISAN CHARCUTERIE & CHEESES

Rotating UK & European cheese & meats served with charred bread, jams & pickles.

BUTLERS MARINE SLATE

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

FOR THE TABLE

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

SIDES

SKIN ON FRITES 2.5

HOUSE SLAW 3

CHAR GRILLED ASPARAGUS WITH SHAVED PECORINO HERB DRESSING 6

SERVED FROM 12.00 - 3.00