

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 charred bread, jams & pickles.

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

STARTERS / GRAZERS

CHARRED ASPARAGUS & (V) CRISPY DUCK EGG

Creamy crumbled goats cheese, beetroot
puree & hazelnut praline

6.5

CLAY BAKED KING CREVETTE

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

7.5

QUAILS SCOTCH EGG

Wrapped in a festive spiced sausage &
boudin noir forcemeat, served with a
prune jam.

7

HENRY'S WINGS

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

5.5

POTTED PORK

Served with blue cheese & spiced
pear chutney & a sourdough crisp
bread.

6.5

KING PRAWN THERMIDOR

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

8.5

DUCK CARPACCIO

Home cured duck breast,
clementine, carrot, honey &
sesame salad

7.5

TUSCAN MUSSELS

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

7.5

BAKED CAPRICORN CHEESE (V)

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

6

KILN OAK SMOKED SALMON

Served flaked over homemade crostini bread,
cucumber salsa, fresh horseradish, crème
fraiche, caper berries & pickled beet garnish.

7

MAIN COURSES

LOCALLY SOURCED BELLY PORK

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

15

TUSCAN MUSSELS

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

15

PAN SEARED HALIBUT FILLET

Served over colcannon, with crisp
pancetta, brown shrimp & a lemon
butter sauce.

17

DUCK BREAST & CONFIT RISSOLE

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

18

WILD MUSHROOM & GOATS (V) CHEESE CANALONI

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

14

8OZ FILLET STEAK

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

23

ROAST RACK OF LAMB

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

18

VENISON FILLET

Pan seared & served pink with
creamed brie baked leeks & a berry
red wine chocolate reduction.

18

BUTLERS MARINATED BARKED CHICKEN

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

15

BAKED DOUGHS

HERBY ROASTED SQUASH (V)

Feta, pine nuts & pesto on a tomato base.

11

THE SPECK

Italian imported speck (cured smoked ham),
charred asparagus, creamy Dolce Latte,
topped with rocket, pecorino & garlic oil.

13

THE DRUNK

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

13

MILK OF THE GODS (V)

Fior di Latte mozzarella, roast tomato &
fresh basil.

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 nduja, beech smoked chorizo, chef's
homemade spiced beets.

13

BUTLERS LACHMACHUN

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

13

SIDES (V)

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

MANGE TOUT, STEM BEANS, BABY SPINACH, BEARNAISE DRESSING &
GOATS CHEESE BON BONS 5.5

SKIN ON FRITES 2.5

HOUSE SLAW 3

SAUTÉED GNOCCHI IN GARLIC, ROSEMARY 4

CHARGRILLED ASPARAGUS WITH SHAVED PECORINO HERB DRESSING 6