

SIDES ⑤

SKIN ON FRITES 2.5
HONEY GLAZED CARROTS & CABBAGE 4
SAUTÉED GNOCCHI IN GARLIC
& ROSEMARY 4.5



SIDES ⑤

MANGE TOUT, STEM BEANS, BABY
SPINACH, BEARNAISE DRESSING &
GOATS CHEESE BON BONS 5.5
ASPARAGUS WITH HERB DRESSING &
PECORINO 6

STARTERS

KING PRAWN THERMIDOR

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

— 8.5 —

CONFIT DUCK RISOLE

With apple & herbs, coated in panko,
served with crisp pancetta over a
prune spiced jam.

— 6 —

BAKED CAPRICORN CHEESE ⑤

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

— 6 —

POTTED PORK

With blue cheese, spiced pear
chutney & sourdough crisp bread.

— 6 —

CHARRED ASPARAGUS & ⑤ CRISPY DUCK EGG

Creamy crumbled goats cheese,
beetroot puree & hazelnut praline.

— 7 —

CURED DILL GRAVLAX

Served with homemade pickled beets,
lemon & horseradish creme fraiche,
roe caviar & sourdough crisp bread.

— 6.5 —

MAIN COURSES

LOCALLY SOURCED BELLY PORK

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

— 15 —

WILD MUSHROOM & GOATS ⑤ CHEESE CANNELLONI

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

— 14 —

MARINATED BARKED CHICKEN

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

— 15 —

8OZ FILLET STEAK

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

— 23 —

PAN SEARED HALIBUT FILLET

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

— 18 —

DUCK BREAST & CONFIT RISOLE

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

— 18 —

ROAST RARE SIRLOIN

A chosen lean cut, tempur roasted overnight at 42°C.
Served over creamed celeriac puree, house recipe roast
potatoes and rich reduction gravy.

— 15 —

BUTLERS BARNSELY CHOP

Yorkshire sourced Lamb, Marinated 24hrs, chargrilled and
served pink. Served over creamed celeriac puree, house
recipe roast potatoes and rich reduction gravy.

— 17 —

Both served with a Yorkshire pudding, glazed carrots and red cabbage, and cauliflower cheese.
Limited availability.

FOR THE TABLE ⑤

BREAD WITH MARINATED OLIVES & OILS 4.5

POTATO GORGONZOLA BREAD 7

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 and cooked fish, with
home made salsa, pickles & sauce.