

FOR THE TABLE (V)

BREAD WITH MARINATED OLIVES & OILS 4.5
POTATO GORGONZOLA BREAD 6
TOMATO & HOMEMADE PESTO BREAD 6
BEET PESTO & SOUR DOUGH CRISP BREAD 4.5
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.
GF AVAILABLE

STARTERS / GRAZERS

CHARRED ASPARAGUS & CRISPY DUCK EGG (V)

Creamy crumbled goats cheese, beetroot puree & hazelnut praline

6.5

PEPPERED RED PIGEON (GF)

Breasts of Pigeon served pink over a celeriac and fennel remoulade with a garnish of homemade pickled rhubarb

8

FRESH KING SCALLOPS (GF)

Petit Pois. 'Trealy Farm' hot-smoked pancetta. Garnished with pea-shoots and roe caviar

9

HENRY'S WINGS

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

6

BEETROOT, BASIL AND GOATS CHEESE ARANCINI

Served over dressed watercress salad.

6.5

KING PRAWN THERMIDOR

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

GF AVAILABLE

8.5

SPICED HALIBUT CAKES

Home pickled radish with a fresh coriander and ginger sauce

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.

GF AVAILABLE

7.5

HOME-SMOKED MACKEREL (GF)

Served over a watercress and horseradish salad with home pickled beets

7.5

MOZZARELLA BURRATA

Served over a homemade petit pois, basil and mint pesto & toasted pine nuts with homemade focaccia (GF option available)

7.5

MAIN COURSES

LOCALLY SOURCED BELLY PORK (GF)

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

15

GRILLED AUBERGINE MILANESE (V)

In a herb panko coating, topped with fresh fior de latte. Homemade beet & walnut pesto.

14

BALLANTINE OF RABBIT

Two rabbit loins, filled with brilatt savarin (a soft, light, French cheese), petit pois, herbs and lemon. Rolled in pancetta, with a crispy baked rabbit leg. Served with fondant potato and a creamed rabbit reduction.

18

3 ROAST RACK OF LAMB

Charred cauliflower purée, creamed petit pois watercress & fresh mint and toasted pine nuts., spring green herb dressing, crispy gnocchi.

GF AVAILABLE

19

TUSCAN MUSSELS

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

GF AVAILABLE

15

DUCK BREAST & CONFIT RISSOLE

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

18

8OZ FILLET STEAK (GF)

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

23

RHUBARB & GINGER MARINATED CHICKEN

Served over a crisp fennel and cucumber salad with garlic and rosemary sautéed gnocchi.

GF AVAILABLE

15

PAN SEARED HALIBUT & FRESH CLAMS (GF)

Served over charred chicory, tossed with clams in a lemon and dill butter sauce over a Jerusalem artichoke pomme purée.

19

BAKED DOUGHS

HERBY ROASTED SQUASH (V)

Goats cheese, pine nuts & pesto on a tomato

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

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

CREAMED PETIT POIS AND WATERCRESS FINISHED WITH LEMON & FRESH MINT 4.5

ROMAIN SALAD, TOSSED IN A HERBY BÉARNAISE DRESSING, SHAVED PECORINO & 'TREALY FARM' SMOKED PANCETTA LARDONS 6

SAUTÉED GNOCCHI IN GARLIC, ROSEMARY 4

CHARGRILLED ASPARAGUS WITH SHAVED PECORINO HERB DRESSING 6

SKIN ON FRITES 2.5