

SIDES (V)

SKIN ON FRIES 2.5
HONEY GLAZED CARROTS & CABBAGE 4
SAUTEED GNOCCHI IN GARLIC
& ROSEMARY 4.5
TOMATO & HOMEMADE PESTO BREAD 6
POTATO & GORGONZOLA BREAD 6



SIDES (V)

ROMAIN SALAD, TOSSED IN A HERBY
BEARNAISE DRESSING, SHAVED PECORINO &
'TREALY FARM' SMOKED
PANCETTA LARDONS 6
ASPARAGUS WITH HERB DRESSING &
PECORINO 6

STARTERS

KING PRAWN THERMIDOR

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

(GF AVAILABLE)

8.5

PORK & BLACK PUDDING RISSOLE

Blue cheese dressing, topped with crisp
pancetta served with homemade pear
chutney

7

TUSCAN MUSSELS

Cooked in a sauce of Italian Tuscan
sausage, white wine lemon & herbs
finished with a touch of cream served

with bread (GF AVAILABLE)

7.5

CHARRED ASPARAGUS & (V) CRISPY DUCK EGG

Creamy crumbled goats cheese,
beetroot puree & hazelnut praline

7

SWEET ROASTED FIGS (GF)

Torn fresh fior di latte, clementine
segments, blanched almonds
with a pomegranate & basil dressing

7.2

MARINATED MONK CHEEKS

Coated in fresh herbs, cooked in a GF
crisp beer batter, served with chunky
homemade tartar sauce

7.5

MAIN COURSES

LOCALLY SOURCED BELLY PORK (GF)

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

15

MARINATED MONKFISH (GF)

Served over lightly spiced creamed spin-
ach & Puy lentils, fresh mussels
& blanched almonds topped with
shoe string potatoes

19

SHAKSHUKA (V)

(Moroccan vegetable bake)

Charred red peppers, spiced chickpeas,
in a saffron infused tomato sauce &
fresh herbs topped with a baked egg
& harissa spiked crumbled feta served
with homemade olive bread

(GF AVAILABLE)

15

DUCK BREAST & CONFIT RISSOLE

Served pink over a marsala glazed
cherry sauce & pomme dauphinoise

18

BUTLERS COQ AU VIN (GF)

Chicken breast filled with a porcini
mushroom duxelle, wrapped in
'trealy farm' smoked pancetta, sautéed
chestnut mushrooms in a rich Shiraz
reduction, served over thyme pomme
puree & sautéed greens

16

8 OZ FILLET STEAK (GF)

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

23

RARE ROAST SIRLOIN

A chosen lean cut, temper roasted over night at 42° C, served
over creamed celeriac puree, house recipe roast potatoes
& a rich red wine stock reduction gravy

15

BUTLERS BARNESLEY CHOP

Yorkshire sourced Lamb, Marinated 24hrs, chargrilled &
served pink over creamed celeriac puree house recipe
roast potatoes & a rich red wine stock reduction gravy

17

BOTH ARE SERVED WITH YORKSHIRE PUDDING, GLAZED CARROTS & CABBAGE & CAULIFLOWER CHEESE
LIMITED AVAILABILITY

FOR THE TABLE (V)

BREAD WITH MARINATED OLIVES & OILS 4.5
POTATO GORGONZOLA BREAD 7
TOMATO & HOMEMADE PESTO BREAD 6
HOMEMADE BEET & WALNUT PESTO, SOURDOUGH CRISP BREAD 4.5
GARLIC, THYME & ROSEMARY BREAD 6

SLATES

MIX SLATE FOR

ONE 8 TWO 14 THREE 18
ARTISAN CHARCUTERIE & CHEESES
BUTLERS MARINE SLATE

All served with a selection homemade Bread, Pickles & Salsa