

SIDES ^V

SKIN ON FRITES 2
HOUSE SLAW 2
ASPARAGUS WITH HERB DRESSING &
PECORINO 6
SAUTÉED GNOCCHI IN GARLIC
& ROSEMARY 4



LUNCH SERVED

12.00 - 3.00

BOOKINGS

01482 493 557

2 COURSES FOR £14

1st COURSE

PORK AND BLACK PUDDING RISSOLE
Served with Blue Cheese and
Spiced Pear Chutney

6

SPICED CALAMARI BHAJI ^{GF}
Coriander & Onion Seed,
served with homemade Lime Chutney

6.5

HENRY'S WINGS
Henry's fried wings with homemade
Hoi Sin dressing, topped with
Fresh Chilli & Coriander

6

BUTLER'S 'WELSH BUCK RAREBIT' ^V
Homemade Mustard, Dark Ale and
Lincolnshire Poacher Cheese.
Served with our Homemade Toasted
Bread, topped with a Poached Egg.

7

GRILLED SARDINES ^{GF}
Boneless Sardines, marinated in
Citrus Chilli Oil. Served on Charred
Croutons, with Tomato &
Caper Salsa.

6.5

'SOUTHERN STYLE' FRIED CAULIFLOWER
Marinated in buttermilk, coated in a
spiced breading and fried.
Served over crisp salad, pickles
and lemon & herb sauce

6

2nd COURSE

WAGYU STEAK BURGER
Wagyu beef burger chargrilled, gem
lettuce, tomato in brioche served
with frites, slaw & Butler sauce

11.5

STEAK FRITES
Chargrilled 6oz prime sirloin steak
with frites, garlic herb butter & leaf
salad (Served pink only)

13 (2.5 supplement)

MOROCCAN LENTIL KOFTE ^V ^{GF}
Tzatziki, crumbled Goats Cheese
and Apricot Chutney, served with
our Homemade Garlic & Herb Flatbread

9

BUTLER'S FISH & CHIPS
Fresh fish of the day, coated in a crisp
beer batter, minted pea puree &
homemade chunky tartare sauce

11.5

'BOMBAY GIN' CURED PORK RIBEYE
Glazed in Vermouth Butter, served over
a Fennel Salad Remoulade and
Crispy Herby Gnocchi

11.5

BUTTERMILK CHICKEN
Cooked until golden and crisp, with
chopped romain lettuce and house
pickles. Dressed with a lemon & herb
sauce. Served with slaw and frites

9.5

KING PRAWN THERMIDOR
Cooked in our classic style sauce,
topped with vintage cheddar
& baked, served with frites

9.5

BUTLER'S SMOKED CAESAR SALAD ^{GF}
Home-smoked Chicken, pulled over classic
style salad layered with freshly made
Caesar Dressing, Gem Lettuce, Herby
Croutons and Parmesan

9.5

MOULES FRITES
Fresh mussels cooked in white wine,
garlic, shallots, parsley and cream,
served with frites

9.5

DELI PIZZA'S

GF AVAILABLE - £1.50 surcharge

FRESH MILK MOZZARELLA
Thin sliced vine tomatoes, rocket &
pecorino

8

HERBY SHROOMS
Goats cheese, toasted pine nuts,
homemade fresh pesto on a tomato base

8

SALAMI PICANTE
Calabrian spiced salami, nduja &
red onion

8

BELLY PORK & BLACK PUDDING
Roasted belly, Boudin Noir,
Taleggio cheese, pear chutney &
smashed crackling

8.5

BEER CHICKEN
Beer braised chicken, ale glazed red
onion & bacon jam

8.5

THE RAGU
House ground fillet beef cooked in a
rich red wine & herb sauce topped with
Fior di Latte & white onion

9

FOR THE TABLE ^V

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

NDUJA BUTTER AND FIOR DI LATTE BREAD 6.5

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