

FOR THE TABLE (V)

BREAD WITH MARINATED OLIVES & OILS 5
POTATO GORGONZOLA BREAD 7
TOMATO & HOMEMADE PESTO BREAD 7
GARLIC THYME ROSEMARY BREAD 7
NDUJA BUTTER & FIOR DI LATTE BREAD 7



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.
All served with a selection of homemade
salsa, pickles & sauce.
GF AVAILABLE

STARTERS / GRAZERS

HENRY'S WINGS

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

7

FRIED CALAMARI

Marinated in fresh lemon garlic
and cracked pepper served with
'homemade' tartar sauce.

7

KING PRAWN THERMIDOR

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

GF AVAILABLE

9.5

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

8.5

TAGLIATELLE SPINACI

Traditionally cooked with fresh spinach white wine,
garlic and parsley with a touch of chilli, tossed with
egg tagliatelle pasta

GF AVAILABLE

7

PULLED PORK PARCELS (GYOZO)

Asian inspired dumplings layered over a
coriander and pickle salad served with a
Hoi Sin 'style' date jam

7.5

CHARRED ASPARAGUS & CRISPY DUCK EGG

Creamy crumbled goats cheese, beetroot
puree & hazelnut praline

7

MAIN COURSES

LOCALLY SOURCED BELLY PORK (GF)

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

17

TUSCAN MUSSELLS (GF)

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

16

PAN SEARED SEABASS

Fillets served over a white crab and courgette salad infused with fresh
herbs, chilli & lime, dressed with lemon puree and served with sautéed
gnocchi.

21

8 OZ FILLET STEAK (GF)

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

29

12 OZ SIRLOIN STEAK

Pan seared and chargrilled basted & rested with herb butter. Served
with mushroom & tomato garnish, frites & sauce.

23

BUTLER'S PAN ASIAN (V) VEGETABLE NOODLE BOWL (VG, GF, DF)

Sautéed seasonal vegetables & rice noodles, cooked in a lightly spiced
coconut broth, garnished with sesame coated egg, fresh coriander and
smashed spiced peanuts.

14

CHICKEN MONSIEUR

Herb roasted breast topped with cured ham with a rich creamed comte
cheese rarebit, served with a spring salad, french dressing and sautéed
gnocchi.

16.5

BAKED DOUGHS

GF BASES AVAILABLE

THE ITALIAN BIANCA

Traditional white pizza, topped with Fior di Latte
(original Napoleon mozzarella), homemade Italian
sausage, Gorgonzola, marinated broccoli
& Nduja finished with garlic oil & fresh parsley.

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

CONFIT GARLIC CHICKEN

Shredded on a tomato base, Fior di Latte mozzarella,
torn taleggio cheese, herby exotic mushrooms,
smoked pancetta, finished with a parsley and roasted
garlic aioli

13

THE MOROCCAN

Marinated ground lamb roasted peppers, rose harissa
chilli, herbs and spices finished with goats
cheese, topped with roquet and a coriander & mint dressing

13

HERBY ROASTED SHROOMS (V)

Exotic mixed mushrooms,
Goats cheese, toasted pine nuts, homemade
fresh pesto on a tomato base

11

SIDES (V)

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

SAUTÉED KALE, BROAD BEANS & GREEN BEANS 4.5

SAUTÉED GNOCCHI IN GARLIC, ROSEMARY 4

CHARGRILLED ASPARAGUS WITH
SHAVED PECORINO HERB DRESSING 6

SKIN ON FRITES 2.5