

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

SUNDAY LUNCH

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 —

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 —

SWEET ROASTED FIGS (GF)
Torn fresh fior di latte, clementine
segments, blanched almonds
with a pomegranate & basil dressing

— 7.2 —

THAI STYLE PORK TERRINE (GF)
Asian inspired slow braised pork,
set with Asian herbs & spices,
picked cucumbers & a coconut
& mint dressing

— 7.5 —

**CHARRED ASPARAGUS & (V)
CRISPY DUCK EGG**
Creamy crumbled goats cheese,
beetroot puree & hazelnut praline

— 7 —

CRAB & CRAYFISH COCKTAIL (GF)
Combined with fennel, homemade lemon
& dill mayonnaise, on a bed of cucumber
gazpacho

— 8 —

MAIN COURSES

LOCALLY SOURCED BELLY PORK (GF)
Braised for 24hrs & baked, served with
charred sweet apple, celeriac
pomme puree, boudin noir &
crackling

— 15 —

**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 —

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 —

PAN ROAST SEA BASS FILLETS (GF)
Served over a chive pomme puree,
asparagus, pea and pancetta fricassee,
micro herbs & dill oil

— 19 —

DUCK BREAST & CONFIT RISSOLE
Served pink over a marsala glazed
cherry sauce & pomme dauphinoise

— 18 —

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 wine stock reduction

— 15 —

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

— 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