

Butlers Bar and Restaurant menu

While you wait

Mini charcuterie board - Italian cured meats – olives - feta £4
Olives and Feta £3

To start

Soup of the moment – fresh Homemade bread £4
Scallops- Confit Potato – Ginger and Thyme veloute £8
Chicken Wings – Pumpkin – Apple and almonds £7
Ox Tail Croquette – Sweet Potato Puree – Veal Jus £7
Chicken liver orange parfait – Home-made thyme Focaccia - wild mushroom red onion marmalade £7

Main Event

Pan seared Turbot – Cauliflower cheese puree – garlic spinach- lemon thyme fondant- Lilliput caper shellfish sauce £18
Pork belly - Black pudding – celeriac – plum and apple – cider jus £16
Confit Duck leg – nutmeg mashed potato – garlic spinach – five spice soy jus £17
Venison – juniper chocolate puree – baby turnips- Brussel sprout dust- red wine jus £18
Lamb Rump – butternut Squash- broad beans- Dauphinoise potato- lavender jus £17
Roasted Pepper Tian – pesto- dill sauce £12
Rib-Eye £17–Sirloin £18–Gammon £13 Fillet £25- served with Vine on cherry tomato- Portobello mushroom-thrice cooked chips
20oz Sharing Tomahawk Steak – Thrice cooked chips - onion rings – two sauces £55

Sandwich Menu

Pastrami – gerkin- Beef tomato- rocket £6
Salmon – cream cheese – watercress £6
Ham – wholegrain honey mustard – cos lettuce £5
Extra mature cheddar – red onion- tomato £5

All served with side salad and crisps – upgrade to skinny fries for £1.50

To Finish

Chocolate Mousse – Candied Orange -Spiced brioche – Yoghurt sorbet £6
Autumnal Eaton Mess- pears-fig-meringue £6
Cointreau cinnamon bread and butter pudding- crème anglaise £6
Pear raspberry crumble pot – Green tea ice-cream £6
British isle cheese Board – apple rhubarb chutney-quince jelly-biscuits £7