

Butlers Restaurant Menu

STARTERS

Soup of the Day, *homemade sundried tomato bread (v) (gf) 5.25*

Beef Carpaccio, *parmesan flakes, rock salt & lemon juice, rocket salad (gf) 7.95*

Breaded Halloumi, *caramelised spiced tomato chutney,
pickled vegetables & balsamic vinegar (v) (gf) 5.75*

Black Pudding Tower, *topped with a quail's egg, streaky bacon, blue cheese sauce
& red chard micro herbs 6.50*

Crispy Calamari, *citrus salad, candied lemon,
dill & lemon compote 5.95*



Please let us know if you have any dietary requirements

V= vegetarian, GF= gluten free

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MAINS

Pan Fried Seabass, *blackberry & poached shallots, Bombay potatoes, sticky red cabbage, chantenay carrots, champagne sauce (gf) 15.95*

Rack of Lamb, *rosemary & garlic dauphinoise potatoes, pea puree, stem broccoli, roasted beetroot, port & thyme jus (gf) 19.50*

Pan Seared Duck Breast, *basil pesto mash, roasted asparagus & sweet potato puree, carrot & cinnamon crush, ruby & raspberry jus (gf) 18.50*

Pan Fried Fillet of Beef, *toasted brioche croute, chicken liver pate, peppercorn mash, wild mushroom & red wine jus 27.50*
(£6.50 supplement for Dinner, Bed and Breakfast guests)

French Dressed Chicken Breast, *stuffed with spinach, tarragon & aubergine mousse, buttered fondant potato, baby radish, roasted cherry tomatoes & fine green beans, juniper berry sauce 15.50*

Oven Baked Brie & Mediterranean Vegetable Wellington, *wild mushroom & white butter sauce, watercress garnish (v) 15.50*

Pan Fried Red Mullet, *chilli oil, chorizo & saffron king prawns, orange & dill risotto, sundried tomato pesto, rocket & parmesan salad (gf) 15.50*

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DESSERTS

Passion Fruit Tart, *clotted cream, raspberry compote* 5.95

Summer Fruit Eton Mess, *raspberries, strawberries & blackberries, chantilly cream & chunky meringue (gf)* 5.95

Triple Chocolate Cheesecake, *oreo crumb & orange sorbet* 5.95

Ginger, Honey & Cinnamon Poached Pear, *stuffed with muesli & natural yoghurt* 5.95

British Cheese Board, *crackers, grapes, apple, celery & tomato chutney (V)* 7.95



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