



Welcome to Butlers Restaurant

Executive Head Chef, Nathan Hindmarsh

My mission is to showcase the best my country has to offer by making use of key seasonal ingredients and ensuring we are getting the best raw ingredients possible.

I am pleased to be at the Chesterfield where I am happy to assist with any menu alterations and I am always open to suggestions. I also love meeting the people I am cooking for.

Restaurant Manager, Loris Lucchini

Originally from Venice, Italy, I have been in London for the past 20 years and joined the Chesterfield Mayfair from the Rib Room at the Savoy. I have had the privilege of managing Butlers Restaurant for over ten years.

I am very proud of the levels of quality service that my team delivers and together we strive to exceed your expectations with every visit. I look forward to meeting you during your meal.

Nathan Hindmarsh
Executive Chef

Loris Lucchini
Restaurant Manager

The Chesterfield Mayfair Hotel 35 Charles Street, Mayfair, London, W1J 5EB
Phone: 020 7491 2622 Fax: 020 7491 4793

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Butlers

Spring à la carte menu

Starters

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| Bea Tollman's chicken noodle soup  | 9 |
| <i>Created by our Founder and President</i> | |
| Chicken liver and foie gras parfait  | 15 |
| <i>Apples, raisins, ginger and toasted brioche</i> | |
| Dressed Cornish crab | 18 |
| <i>English rapeseed, avocado, calamansi and sourdough toast</i> | |
| Orkney king scallops | 18 |
| <i>Pickled apple, pork crackling, wild garlic and buttermilk & bacon sauce</i> | |
| H. Forman's London smoked salmon  | 18 |
| <i>Choice of two sides of salmon, one traditional Scottish smoked and one Irish style smoked, carved at your table and served with traditional accompaniments</i> | |
| English pea and asparagus salad | 18 |
| <i>Pheasant egg, watercress, grapefruit and sorrel</i> | |



Salads

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| Bea Tollman's Caesar salad  | 13 |
| <i>Garlic croutons and Parmesan cheese</i> | |
| <i>Served with chicken or king prawns</i> | 18 |
| Bea Tollman's chicken Cobb salad  | 18 |
| <i>Parma ham, avocado, tomato, boiled egg and blue cheese</i> | |
| McCarthy salad  | 18 |
| <i>Chicken, smoked bacon, avocado, beetroot and Cheddar cheese</i> | |
| Butlers chopped salad  | 11 |
| <i>Served with the house vinaigrette</i> | |


All our prices are inclusive of VAT at current standard rate. An optional 12.5% service charge will be added to your bill
If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you
We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies

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Main courses

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| The Butlers Carving Trolley – Roast of the Day  | 24 |
| <i>English asparagus, purple sprouting broccoli and spring carrots</i> | |
| New season rump of lamb | 28 |
| <i>Glazed sweetbread, spring carrots, minted peas, and Jersey Royal fondant</i> | |
| Spring baby chicken | 22 |
| <i>Marmite onions, asparagus, morel, pistachio and onion soubise</i> | |
| Line caught sea bass | 26 |
| <i>Purple sprouting broccoli, fennel, lobster and sea beet</i> | |
| King prawn Stroganoff  | 27 |
| <i>Brandy mushroom cream sauce and basmati rice</i> | |
| Burratta and spring green tart | 18 |
| <i>English peas, artichoke, tomato and olive oil</i> | |

Grills

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| Aubrey Allen dry aged fillet steak on the bone 250g | 42 |
| <i>Portobello mushroom, plum tomato, grilled onion and hand cut chips</i> | |
| Aubrey Allen dry aged rib eye steak 280g | 36 |
| <i>Flat mushrooms, plum tomato, grilled onion and hand cut chips</i> | |
| Chesterfield Grill trio | 36 |
| <i>Grilled sirloin steak, grilled spring lamb chop, grilled Jimmy Butlers pork fillet With flat mushrooms, plum tomato, grilled onion and hand cut chips</i> | |
| Dover sole  | 39 |
| <i>Prepared grilled or meunière with wilted spinach, new potatoes or French fries</i> | |

Side dishes

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| <i>Creamed mash potato</i> | <i>Creamed spinach</i> |
| <i>Sautéed Jersey Royals</i> | <i>Buttered spinach</i> |
| <i>Hand cut truffle and Parmesan chips</i> | <i>Tossed spring greens and almonds</i> |
| <i>Sprouting broccoli cheese</i> | <i>Rocket and Parmesan salad</i> |
| <i>Peas, onion, lettuce and bacon</i> | <i>Asparagus and wild garlic oil</i> |



Denotes a favourite recipe of Bea Tollman, our Founder and President

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The History of the Chesterfield Mayfair

The Chesterfield Hotel, located in the heart of Mayfair has a rich and varied history. Just off Berkeley Square, Charles Street was part of the land holding owned by Lord Berkeley. The street was named after King Charles I. The street was constructed between 1745-1750 by John Phillips whose workshop, with access between floors provided only by rope ladders, survived well into the last century.

The area has always been known as “the abode of rank and fashion” and the three former private residences, numbers 34-36, which make up the Chesterfield, have known numerous wealthy, aristocratic and interesting occupants. Number 34 was occupied by the Christian Socialist Edward Vansittart Neale, the agriculturist Colonel Sir Robert Fitzhardinge Kingscote and more recently the Burrell Hoffman family of New York.

The most distinguished occupant of number 35 in the 1830s was Francis Jeffrey, who lived there while serving as Lord Advocate of Scotland. Lord Jeffrey, a Scottish judge and literary critic, was a staunch friend to ‘men of letters’. He loaned Thomas Carlyle money at a critical moment, sent money to the destitute Hazlitt as he lay on his deathbed, formed a friendship with Charles Dickens and edited Macaulay’s famous *History of England from the Accession of James the Second*. Other occupants included Sir George Duckworth and Martin de Selincourt, chairman of the Swan & Edgar department store at Piccadilly Circus.

From about 1812 until 1846, no 36 was occupied by David Stewart Ker, MP and from 1893 was in the possession of Beresford Valentine Melville, MP. In 1898, it is listed as housing the Countess of Carnarvon. Records are not clear but this is either the wife of the co-discoverer in 1922 of the Tomb of Tutankhamun, or his stepmother. She was replaced by Captain the Hon. Henry Denison who was later replaced in the 1920’s by Sir Connop Guthrie.

By 1943 all three houses had been joined together to form annexes for the English Speaking Union. The Hotel still has access from its corridors into the Union today. Over 250 years after the sounds of Charles Street being built first rang out, The Chesterfield Hotel, named after Lord Chesterfield who owned most of Mayfair in the 1800’s, opened its doors on 29th April 1973. It has since become one of London’s most prestigious superior boutique hotels, offering every modern convenience for the business and leisure guest while retaining the elegance and ambience of its historic English past.

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