

# Butlers

## Best of British menu

### ***Butlers soup of the day***

*With seasonal ingredients*

### ***Ham hock and caramelized apple terrine***

*Piccalilli and sourdough toast*

### ***Glazed lobster omelette***

*Thermidor sauce*

### ***English pea and asparagus salad***

*Pheasant egg, watercress, grapefruit and sorrel*



### ***Butlers carving trolley***

*Served with seasonal vegetables*

### ***Creedy Carver chicken breast***

*Asparagus, morels, Jersey Royals and English peas*

### ***Catch of the day from Billingsgate Market***

*French fries, green salad and Béarnaise sauce*

### ***Warm quinoa salad***

*Spring greens, grapefruit, broccoli and maple lime dressing*



### ***Bea Tollman's cheesecake***

*A delicately sweet speciality created by our Founder and President*

### ***Custard tart***

*English rhubarb and sorbet*

### ***Poached apricots***

*Toasted almonds and elderflower sorbet*

### ***Selection of British and continental cheese***

*Served with grapes, celery and chutney*

***1 course £28 - 2 courses £30 - 3 courses £32***

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



***Sommelier's Recommendation  
from the Bouchard Finlayson winery***

*Missionvale, Chardonnay* £12/ £45

*Galpin Peak, Pinot Noir* £10/ £38

***Butlers Carving Trolley***

***Monday***

***Rosemary and garlic studded leg of lamb from Paley Farm Dorset***

*Served with boulangère potatoes, mint sauce and redcurrant jelly*

***Tuesday***

***Dingley Dell rare breed pork belly from Woodbridge Suffolk***

*Colcannon, Bramley apple sauce, cider gravy and salted crackling*

***Wednesday***

***Creedy Carver whole roast chicken from Merrifield Farm Devon***

*Creamy bubble & squeak mash, sage & onion stuffing, pigs in blanket and bread sauce*

***Thursday***

***Home cured black treacle glazed gammon from Woodbridge, Suffolk***

*Fried eggs and triple cooked chips*

***Friday***

***Scottish salmon en croûte***

*Lemon and parsley new potatoes, Champagne butter sauce*

***Lunch served Monday to Friday only***

***Saturday***

***Creedy Carver whole roast chicken from Merrifield Farm Devon***

*Creamy bubble & squeak mash, sage & onion stuffing, pigs in blanket and bread sauce*

***Sunday***

***Buccleuch Estate sirloin of beef***

*Yorkshire pudding, beef dripping roast potatoes, fresh horseradish cream and gravy*

***All choices are served with locally sourced vegetables from  
Covent Garden Market***