

3 COURSES INCLUDING ARTISAN BREAD £36.95 PER PERSON

SUNDAY MENU | SPRING

THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

HOMEBAKED BREADS

FLAMED GOATS CHEESE

With beetroot salad & lavender smoked honey.

PAN FRIED GNOCCHI

With a garlic cream sauce.

LOBSTER BISQUE

Salted brioche croutons.

POTTED DORSET CRAB

Crostini, salted butter.

ROAST SIRLOIN OF BEEF

Yorkshire pudding, roasted potatoes, seasonal vegetables & beef gravy.

PAN ROASTED RUMP OF LAMB

Roasted potatoes, seasonal vegetables & port & redcurrant reduction.

ROAST CHICKEN

Roasted potatoes, seasonal vegetables & portobello, cream & brandy, sauce.

FUSILLONI

Roasted red pepper & ricotta sauce, crispy rosemary.

PAN FRIED SALMON

Lemon, butter, shallots & capers & roasted potatoes.

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream.

BRADLEY'S CHEESEBOARD

Please ask for the current local selection.

TRIO DE SORBETS

Selection of fine sorbets.

Our dish descriptions don't always mention every ingredient, so please ask if you are unsure. Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.

SEASONAL COCKTAIL

CHERRY BAKEWELL

Cherry Herring, Disaronno, lime juice, topped with craft lemonade.

14.00