

ONE COURSE £19.95 | TWO COURSES INC BREAD £29.95 | THREE COURSES INC BREAD £39.95

SUNDAY MENU | WINTER 2024/5

THE LORD BUTE HOTEL & RESTAURANT

Bradley ^{BY} Green

SMOKED CHICKEN SALAD
With fennel, orange, & candied walnuts.

GRILLED COURGETTE 
With parsnip puree, toasted walnuts & soy drizzle.

CARROT & CUMIN SOUP 
Salted brioche croutons.

POTTED DORSET CRAB
Crostoni, salted butter.

ROAST SIRLOIN OF BEEF
Yorkshire pudding, roasted potatoes,
seasonal vegetables & beef gravy.

ROASTED CHICKEN
Roasted potatoes, seasonal vegetables
& pan gravy.

PAN ROASTED RUMP OF LAMB
Roasted potatoes, seasonal vegetables with
port redcurrant reduction.

PAN ROASTED SALMON
Lemon, butter, shallots, capers &
roasted potatoes.

GNOCCHI  
With wilted spinach and ricotta.

TRIO OF SORBETS
Please ask for this months selection.

SALTED CARAMEL CHEESECAKE
Vanilla ice cream.

BRADLEY'S CHEESEBOARD
Please ask for the current local selection.

CHOCOLATE BROWNIE
Raspberry sorbet.

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.

**ADD A GLASS OF
SUNDAY FIZZ**

GLASS OF HOUSE PROSECCO
7.00

KIR ROYALE
9.50