


3 COURSES INCLUDING ARTISAN BREAD £34.95 PER PERSON


SUNDAY MENU | WINTER


THE LORD BUTE HOTEL & RESTAURANT

BY
Bradley Green

HOMEBAKED BREADS

HEIRLOOM TOMATO & BURRATA SALAD 
Ponzu glazed walnuts, basil oil.

PAN FRIED GNOCCHI 
With a garlic cream sauce.

ROASTED MUSHROOM SOUP 
Thyme brioche croutons.

POTTED DORSET CRAB
Crostoni, 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.

SEARED ARTICHOKE TAGLIATELLE  
Creamed goats cheese sauce, Genovese pesto oil.

PAN FRIED SALMON
Hollandaise, leek & potato gratinée, artichoke cream.

STICKY TOFFEE PUDDING
Toffee sauce, vanilla ice cream.

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

TRIO DE SORBETS
Mango, raspberry & Champagne.

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.

WINTER COCKTAIL

CHERRY BAKEWELL

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

14.00